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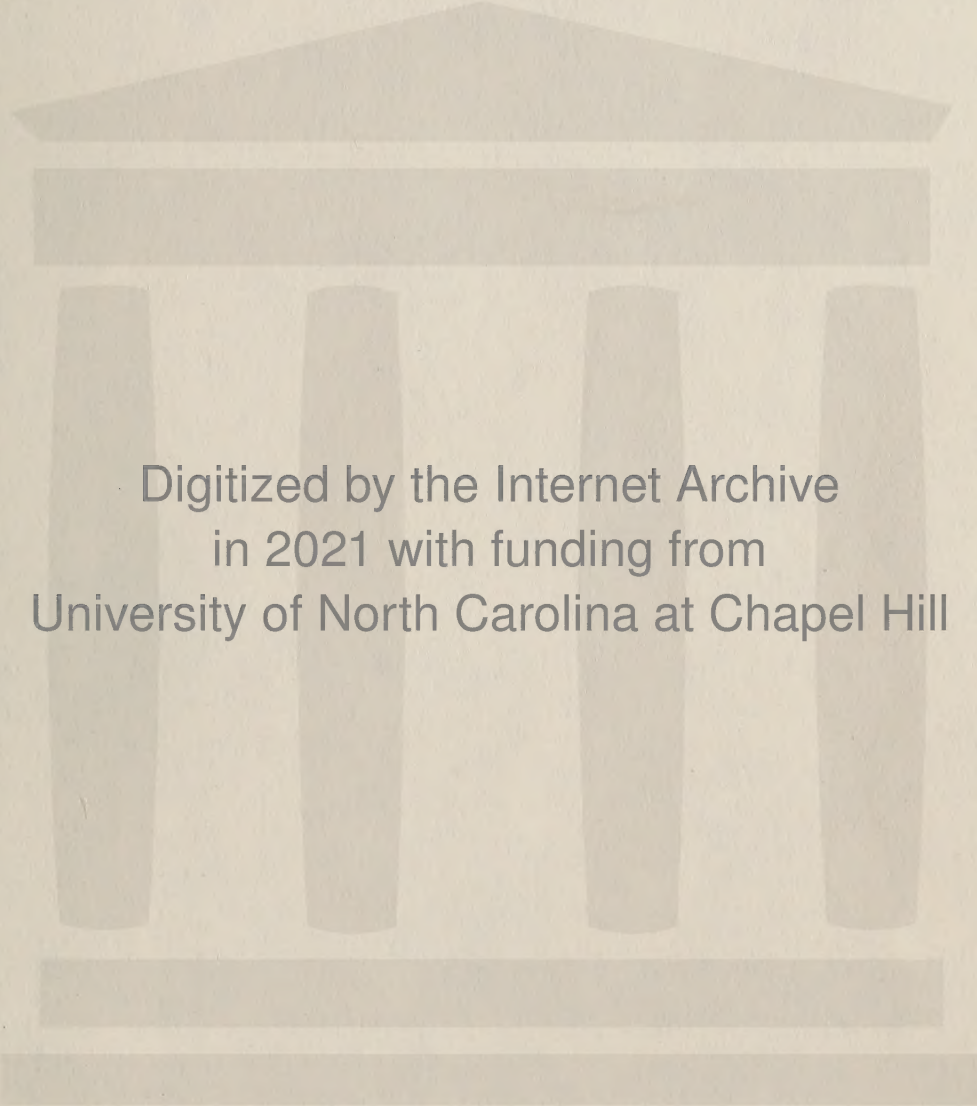


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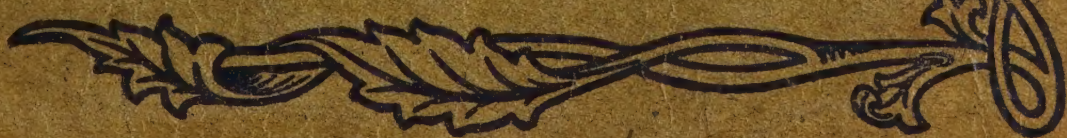


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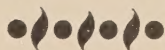
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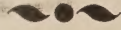


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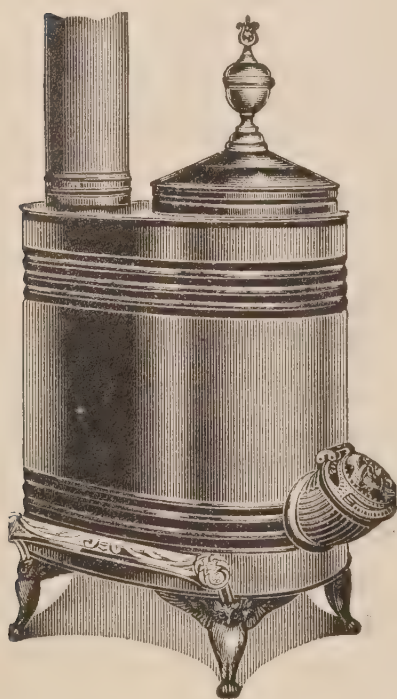
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THE CITIZEN COMPANY.

1899

SOUPS.

A boquet for the pottage.

PUREE OF TOMATO.

One can of tomatoes, 2 cups of boiling milk. Put tomatoes over the fire with a little boiling hot water and let boil half an hour; strain through colander, working the fruit to a pulp, meanwhile boil the milk and stir in a pinch of soda, teaspoonful of sugar, 1 tablespoonful of butter and thicken with a little flour and keep hot. Put pepper, salt and sugar with tomatoes and pour into tureen, then stir in the milk and serve with croutons.

MRS. WM. BLOOD.

CREAM POTATO SOUP.

One quart fresh milk, 6 potatoes, 1 tablespoon each of butter and flour, salt and pepper to taste and a little celery seed. Boil potatoes until soft and strain them. Add milk to water from potatoes, and when hot add flour and butter creamed together and seasoning, cook and stir until smooth, add potatoes and serve.

MRS. N. W. GIRDWOOD.

CREAM TOMATO SOUP.

One quart fresh milk, $\frac{1}{2}$ can tomatoes, 1 tablespoon of butter, 1 tablespoon of flour, $\frac{1}{2}$ teaspoon of soda, and salt and pepper to taste. Let the milk come to a boil, and add butter and flour creamed together. Heat tomatoes and strain them, and just before serving put soda in the tomatoes and put in tureen, add milk seasoned. A small quantity of sugar improves it.

MRS. N. W. GIRDWOOD.

A NICE BEEF SOUP.

Four pounds of meat, $1\frac{1}{2}$ gallons of water (cold), simmer six hours until one half has simmered away; set away to cool, skim off the fat and boil two hours, strain and serve. Before putting on to boil, the stock must be seasoned with one grated carrot, two bay leaves, salt and pepper.

MRS. WM. BLOOD.

CHICKEN SOUP.

The liquor in which the chicken was boiled, 1 large cup chopped chicken, $\frac{1}{2}$ cup bread crumbs, 2 eggs, 1 cup boiling milk, 1 tablespoon of butter, pinch of pepper, salt and mace. Take the fat from the cold stock. Heat the latter to boiling, add the chicken, pepper, salt and mace and simmer 1 hour. Make ready your hot milk and pour upon the beaten eggs, stir over the fire ten minutes and add butter, and when this is melted the crumbs. Take at once from fire and put into tureen and pour the soup through colander, stir well and serve.

MRS. A. F. REES.

CLAM SOUP.

Thirty large clams, chopped fine, add 1 quart water, season with pepper and one whole onion, which remove before serving the soup. Rub 3 teaspoons of flour with 1 of butter and add when the soup boils. Cook 20 minutes then place saucepan at the side of the range and stir in the yolks of 3 eggs well beaten in 1 quart milk, do not boil; strain and sieve (if in cups) with a little whipped cream.

MRS. A. F. REES.

ASPARAGUS SOUP.

Take at least half a bunch of good asparagus, put it in three pints of stock, or water if you have no stock. The tips of the asparagus should be removed before it is put in; now fry half an onion, add to it a bay leaf, then sprigs of parsley, a little spray of celery and thyme, all tied together in a bunch; put these in the soup with twelve pepper corns, and let the whole simmer thirty-five minutes, then steam through a puree sieve, or a flour sieve if you have not the other, pressing through all the asparagus that you can. The asparagus tips which were cut off should in the meantime have been cooking gently for twenty minutes in a cup of stock, or of water if you have not the stock; strain the stock or water off these tips and add it to the rest of the soup. Put the strained soup back on the fire; the two tablespoonfuls of flour, with two tablespoonfuls of butter, and add them to the mixture. Let the soup cook slowly for ten minutes, after adding this thickening, stirring it repeatedly, then add a

cup of rich cream and the asparagus tips, which should have been kept warm in the meantime, in a covered cup set in a pan of hot water; serve the soup at once after adding the cream. Half the cream may have been beaten to a stiff froth, so that it will float in little islands in the soup when it is served.

BROWN, JULIENNE CONSOMME.

Boil in as little water as possible 4 potatoes, 1 carrot, 1 turnip, 1 onion, 1 can tomatoes, add 2 quarts stock, brown with 1 tablespoon butter and 2 of brown sugar stirred constantly over fire until brown. Add tea cup of wine before taking soup from fire.

MISS F. L. PATTON.

SOUP STOCK.

Five pounds veal or beef, 5 quarts water, boil gently for 6 hours. Pour off carefully leaving sediment, set away to cool.

MISS F. L. PATTON.

CLEAR SOUP.

Two quarts of stock, 1 chopped onion, 6 cloves, 2 sticks celery, 2 sprigs parsley, 2 of thyme, 12 pepper corns, salt and pepper to taste. Boil gently 20 minutes, strain. To clarify this soup: Whites of 2 eggs beaten slowly with $\frac{1}{2}$ pint cold water, after bringing stock to boiling point add this carefully, put on back of stove and let stand until white of egg separates; let come to boil again and strain.

MISS F. L. PATTON.

WHITE SOUP.

Boil knuckle of veal 2 or 3 hours, at the same time boil can tomatoes, strain each through a sieve and put them together. Have 2 large tablespoonsful of butter mixed into flour, add it slowly and let it simmer half an hour. Add a large cupful of milk a few minutes before serving, long enough to heat it thoroughly. Wine improves this.

MISS ANNIE H. MARTIN.

MOCK TURTLE SOUP OR BLACK BEAN SOUP.

One pint black beans soaked over night, 4 quarts water, 1 large carrot grated, 2 large onions; pepper and salt to taste. Boil

pound fresh beef (or beef bones), 1 large carrot grated, 2 large onions; pepper and salt to taste. Boil 6 hours. Put in the tureen 1 hard-boiled egg cut into thin slices, 1 lemon also cut thin, 1 cup of claret or port wine, strain the soup and pour over the egg and wine.

MRS. W. R. PENNIMAN, SR.

CREAM OF LETTUCE.

A quart of white stock made either from veal or chicken. Put a quart of tender lettuce leaves and a few slices of onion in a granite stew-pan with a pint of boiling water and cook for ten minutes. Add a cupful of bread-crumbs. Put this into the quart of stock with salt, pepper and a bay leaf. Simmer together for half an hour. Then press it through a sieve. Return to the saucepan and add a pint of hot milk and tablespoonful of butter. Do not let it quite reach the boiling point. Have dice of fried bread in the tureen and serve it very hot.

MRS. HOUGHTELING.

TAPIOCA SOUP.

To two quarts of stock add one cup of tapioca and let it boil 20 minutes, stirring frequently. Add a tablespoonful of walnut or tomato catsup, butter half the size of an egg, half a teacupful of milk; cool slightly and stir in two well-beaten eggs.

MRS. HOUGHTELING.

CONSOMME A LA ROYALE.

Into a clear soup put the following: Yolks of six eggs and their bulk in cream, mix well together and season high with salt and pepper. Pour this into a small pan with straight sides, place this in a pan of boiling water and bake in so moderate an oven that it will neither bubble nor brown. Remove as soon as firm. After it is cold cut it in $\frac{1}{2}$ inch slices, then in fancy shapes and drop into the soup.

MRS. HOUGHTELING.

BATTENBURG SOUP.

Put one calf's foot and 3 pounds beef soup-meat into a kettle with 3 carrots, 3 small onions stuck with 4 cloves, a stick of celery, a bay leaf, and thyme, small blade of mace, salt and pepper. Add $3\frac{1}{2}$ quarts water. Boil very gently till the foot is tender, plunge into cold water, slip out the bones and put back into the

kettle. Then simmer 3 or 4 hours. Cut up the foot into fine pieces and put away in a little of the stock. Next day take off the fat, strain the stock, thicken the soup with flour and cream, add the pieces of foot and a glass of sherry, and serve very hot.

MRS. HOUGHTELING.

ICED CLEAR SOUP.

A knuckle of veal well cracked, 1 pound of lean beef chopped fine, $\frac{1}{2}$ an onion, $\frac{1}{2}$ dozen whole peppers, and as many cloves, 3 stalks of celery, 4 quarts cold water, pepper and salt to taste. Put all these ingredients except the salt over the fire and cook slowly six hours. Turn out, season and set away until the next day. Take off the fat, strain the soup from the meat, bones, etc., without pressing, heat to scalding and drop in the white and shell of an egg. Boil briskly 10 minutes, run through a flannel bag without squeezing and set aside to cool. Several hours before dinner bury the jar containing the bouillon among the ice, and when you are ready to serve, cool the tureen by rinsing with ice water. Serve in cups also cooled and accompany with French rolls or thin slices of bread.

MRS. HOUGHTELING.

CLAM SOUP.

A dozen large clams washed and put in a pan in a hot oven will soon open and generally give about a pint of juice. Put an equal quantity of boiling water with it and bring to a boil. Sometimes it is necessary to skim it. Have a quart of milk boiling. When juice and water boil add milk, pepper, good lump of butter and thicken to consistency of cream. Tablespoonful flour, wet thin with water. Pour in chopped clams. When hot, pour into tureen which has a very little grated nutmeg in it.

MRS. HOUGHTELING.

CAULIFLOWER PUREE.

Cut the head into small pieces and boil soft in salted water. Drain and put into a saucepan with a liberal quantity of white sauce, add some grated nutmeg, a pinch of sugar and a tablespoon or more of cream. Rub through a colander. If too thick add scalded milk till the proper consistency.

MRS. HOUGHTELING.

FISH.

With hooks we let you catch us,
You never regard our pains,
Yet we reward you with dainty food
To strengthen your body and brains.

OYSTERS.

One-half gallon oysters put in liquor and come to a boil and skim. Put into colander to drain, cut into small pieces. Set saucepan on fire, put large teaspoon of butter and some flour rubbed together, come to a bubble. Add cup of cream, little red pepper, salt, pinch of mace, little nutmeg, $\frac{1}{2}$ teaspoon of chopped parsley, juice of lemon. Add to this the oysters, stir all together, put into deep dish, cover with bread crumbs, put into an oven to brown.

MRS. H. P. ANDERSEN.

FISIL.

Four pounds of fish and boil with salt in water. Take off all the skin and all the bones, flake up fine. Boil 1 quart of cream and stir in 3 large tablespoons of flour wet with cold water. Add one bunch of parsley, $\frac{1}{2}$ onion; when boiled take out and add $\frac{1}{4}$ pound of butter, a little red pepper and nutmeg. Take a layer of fish and a layer of sauce until baking dish is full, thick layer of bread crumbs on top and bake.

MRS. H. P. ANDERSEN.

FISH CHOPS.

One pound of fish, 1 cupful of cream or milk, yolks of 2 eggs, 1 tablespoonful butter, 1 tablespoonful of chopped parsley, 2 rounded tablespoonfuls of flour, 1 teaspoonful of salt, $\frac{1}{2}$ teaspoonful of pepper, $\frac{1}{2}$ teaspoonful of onion juice. Put in a double boiler 1 cupful of cream; when scalded, stir into it the butter and flour rubbed together, and cook for five minutes. Remove from the fire and mix in, stirring all the time, the beaten yolks of 2 eggs, put again on the fire and stir until thickened. Take 1 pound of shredded boiled fish, sprinkle over it the salt, pepper, parsley and 10 drops of lemon juice. Mix the seasoned fish with the white sauce, then spread it on a dish and set aside for several hours to cool and stiffen. Take a tablespoonful of the mixture in the hands and mould into the form of chops, round at one end,

pointed at the other; roll the chops in crumbs, then in beaten egg, then in coarse bread crumbs grated from the loaf. After the crumbing, let the chops stand for a time to stiffen before frying. Place them in a basket four at a time, and immerse in hot fat until an amber color. Place on a paper to dry. Serve with tomato or tartare sauce.

MRS. JOHN A. ROEBLING.

CREAMED SALMON.

One can salmon, 1 pint cream, yellow 3 hard boiled eggs; chop whites and mix with salmon. Butter size of an egg, pepper and salt. Melt butter and mix with mashed eggs. Stir in salmon, pour milk in and beat light with a cup of bread crumbs. Then bake.

MRS. EMMA SANFORD.

MINCED OYSTERS.

One pint of oysters well minced, 1 pint bread crumbs, celery seed or chopped celery to taste, pepper, salt, little chopped onion, 2 eggs well beaten, butter size of egg melted and poured in last thing, $\frac{1}{2}$ cup sweet milk (some use nutmeg and $\frac{1}{2}$ lemon and omit milk); when ingredients are well mixed place in pan over boiling water and let stay until well heated then fill shells. Sprinkle with toasted bread crumbs and place in oven ten minutes. Serve very hot.

MRS. EMMA SANFORD.

OYSTERS A LA POULETTE.

Blanch 1 doz. oysters in their own liquor, salt and remove the oysters; add a tablespoonful of butter, juice of $\frac{1}{2}$ lemon, 1 gill of cream with 1 tablespoonful of flour. While this sauce is simmering beat the yolk of one egg, add and simmer the whole until it thickens. Put the oysters in a hot dish, pour the sauce over them, sprinkle on some chopped parsley and serve.

MISS CHAMPION.

SALMON OR HALIBUT STEAK.

Smoked fish cut in inch thick slices and cooked in cream sauce with an egg yolk added, is a good lunch dish for a jaded appetite. Fresh lettuce salad, or radishes are to be served with it.

MRS. HOUGHTELING.

FISH PUFFS.

Break into flakes any cold fish of a delicate flavor. Put a cup full of this, well seasoned, into a white sauce, to which two beaten eggs have been added. Drop the thick batter by the spoonful into smoking hot fat and cook a light brown. If carefully made they are very nice and light.

MRS. HOUGHTELING.

HERRING BALLS.

Scald half a dozen dried red herring, remove skin and bones and mix with an equal quantity of mashed potatoes. Season with a little cayenne, add cream or melted butter until this can be made into balls. Dip in beaten egg and roll in cracker dust. Fry a golden brown in deep lard.

MRS. HOUGHTELING.

CRAB TOAST.

Put a spoonful of butter in a saucepan and when hot add a cup full of crab meat cut fine. Add a cup full of cream with salt and cayenne to taste. Simmer till the moisture is almost evaporated and heap on thin slices of buttered toast.

MRS. HOUGHTELING.

CREAM SALMON.

Pour all the fluid from a can of salmon, if the fresh fish cannot be had. Cover the salmon with boiling water slightly salted. Shred the fish, make a thick white sauce, flavoring with onion juice. Put alternate layers of the fish and the sauce into a baking dish. Cover the top with bread crumbs and bake until it is hot through and the crumbs brown.

MRS. HOUGHTELING.

FROG'S LEGS.

Throw the legs into cold water to blanch, drain and dry them; English cooks soak them awhile in the beaten white of an egg. Powder with flour and fry in olive oil until they are crisp. Lemon, red pepper, and a trifle of salt should be added.

MRS. HOUGHTELING.

SALMON ROLLED WITH OYSTERS.

Bone and parboil a 3 pound slice of salmon, season on both

sides with pepper and salt, spread with a forcemeat of 1 dozen minced oysters, some finely cut parsley and half a cup of bread crumbs. Roll and tie in shape. Dot with bits of butter and bake 25 minutes. If liked, the grated rind of half a lemon can be added. The same method can be used with mackerel. Serve with melted butter and rings of lemon on the plates.

MRS. HOUGHTELING.

MOUND OF FISH.

Remove skin and bones from 1 pound of uncooked fish, season with salt, paprika, a little onion juice and some chopped parsley; add the unbeaten white of an egg and stir the mixture thoroughly. Now add 1 cup of whipped cream which should be thick and stiff. Butter plain timbale moulds and fill. Place in a steamer and cook 15 minutes. Turn out on a hot dish and pour any sauce preferred around them.

MRS. HOUGHTELING.

FISH GEMS.

Take any remnants of boiled fish, chop fine, and add same amount of bread crumbs soaked soft in milk. Add 2 well-beaten eggs, 1 tablespoonful butter, season with salt, pepper, and chopped parsley. Bake in ramekins, or one dish 20 minutes.

MISS CHAMPION.

SALMON LOAF.

One can of salmon free of all bones, 2 eggs beaten light, 2 tablespoonfuls butter, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ cup cracker crumbs, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{4}$ teaspoonful pepper. Rub to a smooth paste, put into a mould, and steam for one hour. Take a can of peas, drain off all the water, put into small tin pan on top of steamer, where let it stand while salmon is cooking. Season peas with salt, pepper and butter. Make a sauce of 1 cup milk, thickened with one tablespoonful cornstarch, and one tablespoonful butter, one teaspoonful catsup, salt, dash of cayenne, one egg added last, boil one minute. Put salmon on dish, peas around it, and sauce over all. Garnish with parsley.

MISS CHAMPION.

SAUCE FOR FISH.

Rub $1\frac{1}{2}$ tablespoons butter and 1 tablespoon flour together in

a saucepan over the fire. Add $\frac{1}{2}$ pint boiling water and stir until it thickens, then add a good pinch of salt, $\frac{1}{2}$ teaspoon pepper, juice of quarter of a lemon, 4 drops of onion juice, 2 sprigs of parsley and 1 large tablespoon mixed chopped yellow pickle. Keep the sauce over hot water until ready to serve and then beat in the yolks of two eggs. Serve hot. Do not return to fire after adding eggs.

MISS ELLEN B. PENNIMAN.

DELMONICO'S LOBSTER A LA NEWBERG.

Split 2 good sized lobsters freshly boiled. Pick all the meat from the shells and cut into inch long pieces. Place in a saucepan on a hot fire with 1 ounce good butter. Season with a pinch salt and a little red pepper. (Add two medium sized truffles cut into small dice if you wish). Cook five minutes and then add 1 wine glass of Maderia. Reduce to one-half which will take 3 minutes. Have 3 eggs in a bowl with $\frac{1}{2}$ pint milk, beat well together and add to the lobster. Gently shuffle for 2 minutes or until it thickens. Serve hot.

MISS ELLEN B. PENNIMAN.

SALMON OR HALIBUT A L' ITALIAN.

Butter a baking dish and cover with grated cheese. Put in slices of fish seasoned with pepper and salt and butter. Cover with plenty of cheese and bread crumbs and moisten with milk. Put in a lump of butter and bake in a moderate oven. Serve with sauce.

MRS. TALBOT PENNIMAN.

SALMON CROQUETTES.

One cup chopped salmon, $1\frac{1}{2}$ tablespoon butter, 3 tablespoons cornstarch, 1 teaspoon salt, red pepper, teaspoon chopped parsley, $\frac{1}{2}$ cup milk or cream, juice of 1 lemon. Chop salmon, add lemon juice and seasoning. Rub butter and cornstarch together and pour over them the boiling milk. Return to fire add fish and stir until thick. Set away to cool. When cold mould into croquettes and fry in boiling lard.

MRS. CHARLES F. PENNIMAN.

ROE SAUCE FOR SHAD.

One-half a large roe well boiled. Add large piece butter,

pinch of salt, cayenne, some chopped parsley, and sherry enough to make it the consistency of cream. Serve hot.

MRS. CHARLES F. PENNIMAN.

LYONNAISE OF FISH.

Four pounds of any kind of delicate fish with white flesh. Boil in salted water, take out bones and pick fine. Make a pint of thick cream sauce, flavored with a little onion, pepper and salt, and a teaspoon of chopped parsley, and add to this the fish. Spread on a flat dish till it is $\frac{3}{4}$ inch thick. Let it stand in a cool place over night. Cut in squares, roll in cracker crumbs and egg and fry like croquettes. Serve with mayonnaise dressing and chopped capers or cucumbers.

MRS. HOUGHTELING.

CREAMED OYSTERS.

In one dish steam 1 pint of good fat oysters 4 minutes; in another dish dissolve 1 heaping tablespoonful of flour and tablespoonful butter which have been previously mixed together. Add 1 large tumbler of cream, pepper and salt and when sufficiently thick put oysters and cream together and serve on toast.

MRS. ARTHUR M. FIELD.

ASHEVILLE NEWBURGH.

Take 1 pint oyster juice, season with pepper and salt, and bring to a boil. Add 1 teaspoon of flour dissolved in cold water, 1 tablespoonful of butter, 1 cup of cream in which has been beaten the yolks of 4 eggs. When cooked add one glass sherry and serve on toast.

MRS. ARTHUR M. FIELD.

PIGS IN BLANKETS.

Take twelve large oysters, season each with pepper and salt, wrap each in a slice of beachnut bacon and fasten together. Have a thick frying pan very hot and cook the pigs just long enough to crisp the bacon. Do not let it burn. After removing pigs, put in the frying pan 4 pieces of bread and sufficient amount of water, put on cover and let steam. Remove cover and turn bread until well browned; serve the pigs on the fried bread. Serve all very hot.

MRS. ARTHUR M. FIELD.

SCALLOP OF OYSTERS AND MACARONI.

Break 4 ounces of macaroni into pieces 2 inches long; throw into boiling water; boil rapidly 30 minutes; drain, throw into cold water for 15 minutes, drain again. Drain 50 oysters. Put a layer of these oysters into the bottom of a baking dish, then a layer of the boiled macaroni, another layer of oysters, then macaroni, dusting a little salt and pepper over each layer, continue until the dish is filled, having the last layer macaroni. Cut a tablespoonful of butter into bits, put the bits over the top and dust thickly with bread crumbs. Pour over this 4 tablespoons of cream and bake in a quick oven 20 minutes.

MRS. ARTHUR M. FIELD.

MEATS.

"By his diet does the man proclaim his strength "

MUTTON CHOPS EN PAPILLOTE.

Scrape meat from ten mutton chops, 3 boiled eggs, mash yolks very fine, 3 grated crackers, $\frac{1}{2}$ onion, large tablespoon of butter. Mix ingredients well and place around each chop. Wrap in tissue paper. Bake and send to table with papers on.

MRS. EMMA SANFORD.

SWEETBREADS.

After boiling and blanching the sweetbreads, let them get cold and cut them in halves. Dip in egg and bread crumbs. Have plenty of butter melted in a pan and fry light brown. For sauce take one pint of milk or thin cream, thicken with cornstarch (a dessert spoonful), and as it boils add a wineglass of sherry and pour over the sweetbreads.

MRS. HOUGHTELING.

PHILADELPHIA SCRAPPLE.

Take the head of one hog, some of the liver, boil until very tender. When done add a thick mush of buckwheat and meal mixed. Season with salt, pepper and sage, a pinch of spice. When cold, cut in slices, fry in hot lard.

MRS. HOUGHTELING.

FRICASEE OF DRIED BEEF.

Put into a frying pan a tablespoonful of butter. When hot throw in a quarter of a pound of dried beef. Stir until the beef is slightly brown. Dust over a tablespoonful of flour, stir and add half a pint of milk. Bring to boiling point, add quarter of a teaspoonful of pepper, yolk of an egg, turn into a heated dish and serve with a garnish or fried mush.

MRS. HOUGHTELING.

CHICKEN CROQUETTES.

One fowl, one pair sweetbreads and one brain. Put on to boil together, taking out the sweetbreads and brain when done and boiling down the chicken until it jellies, when cold chop all together adding grated rind of half lemon, $\frac{1}{2}$ nutmeg, a little grated onion, chopped parsley, cayenne pepper, add wineglass of white wine, liquor from the chicken, half as much cream as the liquor, mix thoroughly and set aside to cool, shape, roll in egg and bread crumbs and drop in boiling lard.

MRS. A. F. REES.

BROWN HASH.

Two cups chopped beef, $\frac{1}{2}$ tablespoon butter in saucepan and put meat in and brown; $\frac{1}{2}$ teacup of rice raw and browned thus: Butter in saucepan and heat cup of rice until brown, add to meat 1 cup of tomatoes, tablespoon of butter, teaspoon of black pepper, 1 onion chopped, $1\frac{1}{2}$ teaspoons of salt. Put all together and stew 20 minutes.

MRS. A. F. REES.

CHICKEN CHARTREUSE.

Mix one cupful of cooked chicken, minced very fine, with 1 teaspoonful of chopped parsley, $\frac{1}{2}$ teaspoonful of onion juice, 1 quarter teaspoonful of salt, one beaten egg, and a dash of pepper. Grease well a tin pudding mold; line it one inch thick with boiled rice. Fill the center with the chicken mixture, and cover the top with rice, so the chicken is entirely covered and the mold is full and even. Cover and cook in a steamer for 45 minutes. Serve with a brown sauce.

MRS. JOHN A. ROEBLING.

BROWN MINCE OF MEAT.

Cut the meat off yesterday's roast. Mince the beef fine and mix with $\frac{1}{4}$ as much mashed potato. Season highly with mustard, salt, pepper and a little catsup. Work soft with gravy. Then put in baking dish, cover with fine crumbs and set in upper part of oven to brown. Put bits of butter thickly over the top.

MRS. CHARLES F. PENNIMAN.

BEEF LOAF.

Three and one-half pounds beef, chopped very fine, 1 cup cracker or bread crumbs, 3 eggs well beaten, 1 cup milk, 1 teaspoonful black pepper, 1 pinch red pepper, 1 tablespoonful salt. Bake in a deep dish 2 hours. If it seems to dry out too fast in baking, pour over it $\frac{1}{2}$ cup water. (Cold roast beef may be used; but fresh beef is nicer).

MISS CHAMPION.

JELLIED VEAL.

Wash a knuckle of veal, cut into 3 pieces and boil slowly until the meat slips easily from the bone. (Put enough water in the pot to cover meat). Take it out of the liquor, remove all bones and chop fine, season with salt, pepper and onion chopped fine, thyme and any other herbs you want. Put it all in the liquor and boil it until it is almost dry and can be stirred with difficulty. Put it then into moulds until next day. Stir in the juice of lemon just before removing from the stove. It must boil several hours each time.

MRS. MOALE.

DEVEILED HAM

Take bits of ham chopped fine. Season with black pepper, and $\frac{1}{2}$ teaspoon dry mustard, drop this into a heated skillet with a teaspoonful of butter. When warm pour on one teacup of milk, stirring constantly. Dissolve in the milk first 3 teaspoonfuls of flour. Stir until it thickens.

MRS. MOALE.

CHICKEN CROQUETTES.

Two sweetbreads boiled, 1 teacup boiled chicken minced fine, 1 onion boiled, 1 teacup bread and milk boiled, $\frac{1}{4}$ pound butter,

3 mushrooms, 2 sprigs parsley cut fine, salt and pepper. Chop sweetbreads and chicken very fine. Mix in the other ingredients. Shape into pyramids, dip in yolk of egg, then into cracker crumbs and fry in hot lard in a basket. You may add truffles if you wish.

MISS ELLEN B. PENNIMAN.

CHICKEN CROQUETTES.

Boil rice very soft and while hot mix in butter and cheese, as much as it will hold. Form this into paste and put into center cold chopped chicken and raw oysters, a very little parsley and a little grated nutmeg. Make into pretty shapes, dust with cracker crumbs and eggs, and fry in very hot lard.

MISS F. L. PATTON.

CORNERED AND DRIED BEEF TONGUES.

Four gallons water, $1\frac{1}{2}$ pints molasses, 2 ounces saltpeter, and 8 pounds salt. Boil, skim and let it cool. Have meat in a vessel for covering, form liquid over it, and keep meat under with a weight. For dried beef and tongues, let them remain in pickle 3 or 4 weeks according to size, and then dry.

MRS. N. W. GIRDWOOD.

TO BOIL CORN BEEF.

Wash the meat clean. Put in cold water, cover the pot and let it boil gradually 4 hours. Don't add cold water, if any is necessary to keep the meat covered let it be hot.

MRS. COACHMAN.

TO CORN BEEF.

To corn beef properly it should be kept at least 12 hours.

Receipt for ten pounds round: To 4 tablespoonfuls of water, dissolve a teaspoon saltpeter. Apply this mixture by rubbing it on with the hands. After applying thoroughly, rub in a tablespoon sugar; then wait three or four hours, after which time rub in about 1 pint salt. Let the piece of meat then remain in dish till next morning to allow the brine to ooze out, which must be all poured off. The meat must then be rubbed with salt three consecutive mornings. It is then ready for use.

MRS. COACHMAN.

STEWED TONGUE AND RAISINS.

Put the tongue, after washing, in enough water to cover it, and handful salt to parboil in order to peel. Then rub well with salt, pepper, ginger, mace, cloves and allspice, and put on to stew in the same water in which it was boiled after straining it. Throw in a large handful of raisins, 1 tablespoon brown sugar, $\frac{1}{2}$ teacup vinegar, and 1 hour before it is done put in 1 lemon sliced, a few whole cloves, allspice, strips of citron, and if you choose, a little onion. Stew 4 hours.

MRS. CHARLES F. PENNIMAN.

EXCELLENT SAUSAGE SEASONING.

Mix fat and lean pork according to judgment, and to 8 pounds meat allow 3 tablespoons salt, the same of powdered sage, 3 teaspoons black pepper, and 1 scant teaspoon cayenne pepper. Cut meat in small pieces, and spread on table and sprinkle with seasoning before grinding as it mixes better.

MRS. N. W. GIRDWOOD.

TO CURE HAMS.

Cut hams off above the hock and rub the end with saltpeter, mix salt and brown sugar in the proportion of 4 pounds salt to 1 pound of sugar, and rub well and pack down with a layer of salt on top. Leave them in salt six weeks, then smoke them 2 weeks and afterwards dip each one in boiling water and canvas, and then dip in either ashes and water, or lime and water.

MRS. N. W. GIRDWOOD.

TO PICKLE BEEF.

Sixteen gallons of water, 32 pints of salt, $\frac{1}{2}$ teacup of saltpeter, 1 pound of brown sugar. Boil all together and skim until all impurities cease to rise. Let it cool, put the beef in a tight cask and pour the brine over it. This will pickle 250 pounds of beef.

MRS. W. C. CARMICHAEL.

SALADS.

“Digest in aid to digestion.”

CELERY AND APPLE SALAD.

One bunch celery, head lettuce, three tart apples, mayonnaise dressing. Wash and crisp the lettuce. Break the celery into stalks, wash, and using the white parts cut into pieces about one-half inch in length; should be two cupfuls. Pare the apples and cut into dice. Mix together, arrange the lettuce leaves into cups for individual serving, fill with the celery and apple and dress with the mayonnaise. Do not prepare the apples long before serving as they turn dark.

MRS. HOUGHTELING.

CUCUMBER SALAD.

Peel large sized cucumbers and divide in two, cutting lengthwise, hollowed out, and lay in ice water to crisp. Chop fine, tomatoes, celery, cucumbers, green peppers, a little onion, lettuce, apples and walnuts, mix well with mayonnaise dressing and put in cucumbers, and serve individually on a lettuce leaf.

MRS A. F. REES.

TOMATO JELLY.

Cover a half box of gelatine with a half cup of cold water, soak a half hour. Put in a saucepan a pint of strained tomatoes, add a stick of celery, two bay leaves, one slice of onion. Bring to boiling point, add the gelatine, strain through a sieve; add a teaspoonful of salt, a teaspoonful of lemon juice, the same of Tarragon vinegar, and a half teaspoonful of paprika. Turn in all tomato of round moulds and stand aside to harden. Serve on lettuce leaves with mayonnaise dressing.

MRS. ARTHUR M. FIELD.

MAYONNAISE DRESSING.

Yolks of two raw eggs, 1 saltspoon of salt, 2 saltspoons of mustard, $\frac{1}{4}$ saltspoon of sugar, dash of red or white pepper. Stir these together with a fork, in a deep plate, or better in a key stone beater till well mixed. Then add olive oil, drop by drop, stirring always the same way till quite thick, when the oil may

be put in more at a time but not more than a teaspoonful; at this time alternate the oil with a drop or two of lemon juice or vinegar. All the ingredients and utensils must be thoroughly cold. If the egg and oil should separate begin in a fresh plate with one yolk, and when this is started with the oil mix in by the teaspoonful the curdled mayonnaise. For this amount of egg and seasoning, $\frac{1}{2}$ pint of oil is enough to make it very thick if everything is perfectly cold; if it seems too thick put in more vinegar mayonnaise; if put on ice tightly covered will keep for a week.

MRS. CHARLES F. PENNIMAN.

DRESSING FOR SLAW, LETTUCE OR CELERY.

One teaspoon salt, 1 teaspoonful sugar, $\frac{1}{2}$ teaspoonful mustard, 8 teaspoons vinegar, yolks of two eggs. Mix and set bowl or saucepan in hot water. Stir often and let cook till it thickens.

MRS. CHARLES F. PENNIMAN.

FRENCH DRESSING.

This is good on lettuce, tomatoes, cucumbers, vegetable salad, etc.: One saltspoonful of salt, $\frac{1}{2}$ as much pepper mixed well with 3 tablespoonfuls of olive oil; into this stir 1 dessertspoonful of vinegar; mix all well together and still stir while putting on the salad.

MRS. CHARLES F. PENNIMAN.

CHICKEN SALAD.

One part chicken, 1 part celery, 1 part mayonnaise.

To cut chicken and celery for salad scissors are better than a knife. When the boiled chicken is cold cut the pieces about $\frac{3}{8}$ of an inch square. If it is to stand any time put it in a bowl, and cover with a damp napkin. Cut the celery the same size as the chicken; if it is to stand also cut it into a bowl of cold water. In this way all preparations for the salad can be made several hours before it is to be used, which is a convenience when a large quantity is to be made; the mixing should never be done till just as it is to be served. (This is so with all salads). Before mixing the salad, a little whipped cream added to the mayonnaise is good and makes it possible to use less dressing. Serve on pretty crisp lettuce in a bowl not too deep, garnished with olives, radishes, a few slices of hard boiled eggs and nasturtiums.

MRS. CHARLES F. PENNIMAN.

VEGETABLE SALAD.

Two cups of cold potatoes, cut about $\frac{1}{2}$ inch square, 1 beet cut the same size, 1 or 2 tomatoes, a few green peas and beans, $\frac{1}{4}$ teaspoon onion juice, 1 hard boiled egg, 1 cucumber, 2 or 3 olives cut in quarters, cut up pickle. To this add about $\frac{1}{2}$ cup of mayonnaise. The white of an egg beaten very stiff, or a little cream whipped stiff, put with the dressing is good. This may have to be salted to taste as some vegetables take more than others.

Crab, lobster, or cauliflower salad is made by dressing them with mayonnaise and serving in lettuce.

MRS. CHARLES F. PENNIMAN.

TOMATO JELLY.

Put a can of tomatoes on to boil in a porcelain saucepan, cook till the raw taste is gone, (about ten minutes), mash them through a colander then through a sieve; stand this juice away to cool. When the tomatoes are put on the fire put to $\frac{1}{2}$ box gelatine as little water as possible to wet it, cover, and when the juice is cool heat the gelatine by putting the cup in which it is soaking in a pan of boiling water; when melted pour through a sieve into the tomatoes. Now season to taste with onion juice, salt, celery salt, red, or white pepper, tobasco sauce, Worcestershire sauce; it must be very highly seasoned, as when it gets very cold the seasoning tastes less strong. This can be moulded in small round moulds and served individually on salad plates on a lettuce leaf, or made in one mould and served on a dish with lettuce. The tops of each mould after they have been turned out on the plates or dish should be very neatly and carefully hollowed out to hold some of the dressing. The large mould should also have some of the mayonnaise dressing put around the base of the jelly. This makes a very convenient and pretty winter salad.

MRS. CHARLES F. PENNIMAN.

CHICKEN JELLY. (Salad).

One large hen cut up, and the bones crushed, a celery root and top, $\frac{1}{2}$ onion, put in 2 quarts cold water, let it heat gradually, it should not come to a boil, for 2 hours, boil this down to $\frac{1}{2}$ the quantity, then mash the bones up well and pour off through a colander. Before mashing take some of the white meat and cut

in small dice, $\frac{1}{2}$ dozen olives cut in rings, 2 hard boiled eggs sliced, a little pate de fois gras, a little of the tenderest part of celery cut small, $\frac{1}{2}$ of the chicken liver (boiled separately), also cut small. Put these in the mould. In cold weather no gelatine is used, in warm weather use gelatine in the same way and proportion as for tomato jelly. The chicken soup must have every particle of grease removed. When all has been taken off that will come with a spoon take white note paper and wipe piece after piece over the liquid till it is free of grease, then season with salt, celery salt, white or red pepper, and pour in the mould and put on ice to harden. Serve on lettuce with mayonnaise around the jelly.

MRS. CHARLES F. PENNIMAN.

ORANGE SALAD.

Crisp lettuce leaves, oranges peeled and placed on lettuce as for any salad. Serve with mayonnaise dressing. Tart oranges or grape fruit best.

MRS. H. P. ANDERSEN.

FRUIT SALAD.

Four oranges, 4 tomatoes, 1 pineapple, 2 glasses of wine, 1 cocoanut grated, slice oranges, bananas, and pineapple, pour the wine over and then grate the cocoanut. Or, 1 quart of strawberries, 1 pint of cherries (the red are the best) stoned, 1 pint raspberries, 1 glass of sherry, 1 glass of brandy, (wineglass), $1\frac{1}{2}$ cups of sugar, mix all and serve cold.

MRS. WM. BLOOD.

VEGETABLES.

No good cooking without a good conscience, nor good conscience without good cooking.

STUFFED EGG PLANT.

Cut off the top of the egg plant, scoop out the inside and chop it fine with a little onion and parsley, adding salt and pepper, a lump of butter and $\frac{1}{2}$ cup of bread crumbs, moistened with cream and place in the egg plant. Bake one hour and a half in a pan filled with one inch of water.

MRS. A. F. REES.

DUCHESS POTATOES.

1 pint of potatoes mashed through sieve, 1 teaspoon butter, 1 saltspoon salt, 1 tablespoon milk, 1 egg, a little pepper. Mix well, drop into buttered tins and brown in oven.

M. P. LAXTON.

POTATO PUFFS.

To 1 pint of hot mashed potato add teaspoon of salt, same pepper, $\frac{1}{2}$ spoon of celery salt and hot milk to moisten well. When partly cool add the yolks of two eggs. Beat all together thoroughly, whip the whites of the eggs to a stiff froth and add at the last minute, put on a baking dish well buttered. Bake ten minutes or until a golden brown.

MRS. HOUGHTELING.

MUSHROOMS.

Peel the mushrooms; melt a tablespoon of butter in a saucepan; add teaspoon of salt, saltspoon of pepper, and a bit of mace. Put in the mushrooms, top down, cover and cook 20 minutes. Cut rounds of bread with a biscuit cutter, toast brown, dip lightly into salted boiling water and butter. Place a mushroom on each round of toast.

MRS. HOUGHTELING.

BAKED CAULIFLOWER.

To soft boiled cauliflower add 3 tablespoons of grated cheese, 2 tablespoons of butter and a half cup of rich salted milk. Fill small dishes or shells with this, cover with bread crumbs and dot with specks of butter. Bake till a light brown.

MRS. HOUGHTELING.

STUFFED POTATOES.

Bake large potatoes, cut a cap from the top of each and scoop out the inside, mashing it with butter and milk, salted; mince the giblets of chicken fine, season well, stir into the potato, add the beaten yolk of an egg and beat thoroughly, fill the skins, replace the top and set in the oven for three minutes.

MRS. HOUGHTELING.

STUFFED TOMATOES.

Select ripe tomatoes, round and of an average size, cut off the

stem end, and with a spoon carefully remove the pulp and seeds leaving intact the walls of the tomato. Mix up a rich stuffing of equal parts of bread crumbs and finely minced cold chicken and cold ham. Add melted butter, pepper, salt, teaspoonful mixed mustard, some of the tomato pulp, the yolks of two hard boiled eggs chopped fine, a saltspoonful of finely mixed onion, two cloves, and two grains allspice pounded fine. Mix all together thoroughly and let it be moist but not too soft. Into each tomato sprinkle a pinch of salt and sugar; stuff them full and set them close together in a pretty baking dish. Pour over each a little melted butter, sprinkle lightly with bread crumbs and bake for half an hour.

MRS. ARTHUR M. FIELD.

CREAMED POTATOES.

Rub together one heaping tablespoonful of flour and one tablespoonful of butter, dissolve in agate dish on stove, do not let burn. Add one tumbler of cream and when thoroughly mixed and dissolved add pepper and salt and 3 or 4 cold boiled potatoes which have been sliced into several pieces. Stir from bottom to top and do not cook too thick.

MRS. ARTHUR M. FIELD.

POWDERED PARSLEY.

Dip a bunch of parsley into boiling water quickly to make it a brilliant green and to remove the raw taste. Put it in a hot oven for a few minutes to dry thoroughly, then rub through the hands or press through a wire sieve to break into fine flakes. Parsley tied in long bunches and fried in butter makes a pretty garniture.

MRS. HOUGHTELING.

SWEET POTATO PUDDING.

Five medium sized potatoes well boiled and mashed smooth, 2 eggs well beaten, $\frac{1}{2}$ pound sugar, $\frac{1}{4}$ pound butter, beaten with sugar very light, 1 glass (wine) of brandy, $\frac{1}{2}$ a nutmeg, 1 teaspoonful cinnamon. Mix together with enough milk to make proper consistency and bake a light brown; about 20 minutes.

MRS. W. R. PENNIMAN, SR.

ESCALLOPED POTATOES.

Slice thin as for frying, and let remain in cold water for half an hour. Drain the slices and put into a pudding dish, with half a pint of milk to a quarter dish, pepper and salt to season. Let stand on the back of the range until the slices are soft then add 1 tablespoonful of butter, cut in small pieces; brown in the oven for 15 minutes.

MISS CHAMPION.

POTATOES FRIED (FRENCH FASHION).

Peel and cut the potatoes into three slices, as nearly as possible the same size, make the butter or dripping hot in a fryingpan, put in the potatoes, and fry them on both sides until nearly cooked, now take the potatoes out of the fat, make the fat quite boiling then throw in the potatoes for a minute or two until sufficiently done. The immersion of the vegetable a second time in the boiling grease after it is partially cooked, causes it to puff or "goufler" as the French say, which is the desired appearance for properly dressed fried potatoes. When they are crisp and done, take them up, place them on a cloth before the fire to drain the grease from them, and serve very hot, after sprinkling them with salt. These are delicious with steak, and in France, are frequently served thus as a breakfast dish. The remains of cold potatoes may be sliced and fried by the above recipe, but the slices must be cut thicker. Raw potatoes will take about five minutes, cooked about the same the slices being thicker. If dripping is used it should be clarified first.

MRS. J. EVANS BROWN.

POTATOES TO BOIL.

Choose potatoes of an equal size, pare them, take out all the eyes and specks, and as they are peeled throw them into cold water. Wash and put them into a saucepan, with sufficient cold water to cover them, and a large tablespoonful of salt, and let them boil gentle till they are tender. Ascertain when they are done by thrusting a fork through them, take them up the moment they feel soft through, for if they are left in the water afterwards they will be waxy or watery, drain away the water, put the saucepan by the side of the fire, with the lid partly uncovered, to allow the steam to escape, and let the potatoes get thoroughly

dry, but do not let them get burnt. Their superfluous moisture will evaporate, and the potatoes, if a good sort, should be perfectly mealy and dry. Send them to the table quickly and very hot with the cover of the dish a little open, so that a portion of the steam may evaporate, and not fall back on the potatoes. Moderate size old potatoes take from 15 to 20 minutes after the water boils.

To keep potatoes hot, after draining the water from them, put a folded cloth or flannel kept for that purpose, on the top of them, keeping the lid partially uncovered, this will absorb the moisture, and keep them hot sometime without spoiling.

MRS. J. EVANS BROWN.

From Mrs. Beeton's English Cookery.

POTATOES TO STEAM.

This mode of cooking potatoes is now much in vogue, particularly where they are wanted on a large scale, it being so very convenient. Pare the potatoes, throw them into cold water as they are peeled, then put them into a steamer over a saucepan of boiling water, and steam the potatoes from 20 to 40 minutes, according to size and sort. When a fork goes easily through them, they are done; then take them up, dish and serve quickly.

From Mrs. Beeton's English Cookery.

MRS. J. EVANS BROWN.

STUFFED POTATOES.

Bake six good sized potatoes, and when done, cut in half and scoop out the inside, taking care not to break the skin. Chop a small quantity of onion very fine, beat 1 egg very light, 1 tablespoon of butter, ditto cream, or milk, salt to taste, beat all together till very light and stuff the skins, put in oven and brown tops.

MRS. CHAS. A. MOORE.

STUFFED POTATOES.

Bake six large potatoes, when done half them, scoop out the potato into a hot bowl, cream, add butter size of an egg, 4 teaspoons of hot cream, salt, pepper, mustard and celery seed to taste, half can of potted ham, 2 teaspoons grated cheese, beat this thoroughly, then add the whites of 2 eggs beaten stiff. Fill

the skins and brush with the yolks of the eggs. Put in oven to brown and serve at once.

LOUISE SWAIN GRANT.

MACARONI.

Boil 20 minutes, or until tender. Prepare sauce by cutting $\frac{1}{2}$ pound of beef in strips and stewing $\frac{1}{2}$ hour; the water must be cold when the meat is put in. At the end of that time add a minced onion and 2 large sliced tomatoes, or $\frac{1}{2}$ can. Boil for an hour and strain through a colander. The sauce should be boiled down to less than a pint by this time. Return to the saucepan; add the cooked macaroni well drained and a lump of butter, salt and pepper, and stew 15 minutes. Pile on a dish and serve with grated parmesan cheese. Can be made with stock.

MRS. CHAS. A. MOORE.

EGGS.

TOMATO EGG.

Have ready round pieces of toast, the size of a small saucer. Place a baked tomato on each slice with a poached egg on the tomato, and over it hot tomato sauce.

MRS A. F. REES.

BEAUREGARD EGGS.

Ten eggs, 2 tablespoons corn starch, 1 pint milk, butter size of 2 walnuts, toast, salt, pepper. Boil eggs hard and chop up the whites. Put milk on to boil. Rub butter and cornstarch together and add to boiling milk; add whites of eggs, salt and pepper. Cover toast with layer of the white sauce, then sprinkle grated yellows over it.

MRS. EMMA SANFORD.

BEAUREGARD EGGS.

Hard boil five eggs. Have ready buttered half a dozen squares of toast. Separate the whites from the yolks of the eggs. Press the yolks through a sieve and press whites through a colander. Put a tablespoonful of butter into a saucepan, add a tablespoonful of flour, half a pint of milk, stir until boiling. Add the whites of the eggs, half a teaspoonful of salt and quarter tea-

spoonful of pepper. Spread this over the toast and heap on top the yolks of the eggs. Dust with salt and pepper and stand in the oven just a minute, and they are ready to serve. (This is one of the daintiest and most delicate dishes that can be put on the table, and very digestible.)

STUFFED EGGS.

Twelve eggs boiled hard and dropped into cold water. Cut them cross ways. Mash the yolks and add 2 teaspoons of raw mustard, 1 tablespoon celery seed, 2 teaspoons salt, $\frac{1}{2}$ teaspoon red pepper and the same of black, a little lemon juice, 1 tablespoon chopped pickle, one slice turkey, chicken or ham, minced, a little fresh celery cut up, truffles and mushrooms if you wish, and olive oil enough to make a thick paste. Fill the whites and serve on lettuce leaves with mayonnaise.

MISS ELLEN B. PENNIMAN.

EGGS IN CREAM SAUCE.

Boil 6 eggs 20 minutes, shell, cut in half and make a sauce of one pint of milk thickened with flour and seasoned well.

MRS. WM. BLOOD.

DEVEILED EGGS.

Boil 6 eggs 20 minutes, shell, and cut in half, setting the white on buttered toast. Mash the yolks with a little cream and melted butter, pepper, mustard and salt, a little anchovy paste or chopped capers, put back into the whites and serve warm.

HAM OMELETTE.

Chop fine $\frac{1}{2}$ pound cooked ham, heat five eggs separately, pinch of pepper and salt, mix well, then pour into a hot greased pan and cook, serve directly.

MRS. WM. BLOOD.

BAKED OMELETTE.

Three eggs, 1 cup milk, slightly thickened with flour, salt to taste. Whip eggs separately until light, add milk to yolks, then add whites and beat just enough to mix. Pour in a deep pan or earthen dish and bake in quick oven.

MRS. JAMES G. MARTIN.

FRUIT OMELETTE.

Beat up the whites of 4 and the yolks of 6 eggs with a little salt. Put a piece of fresh butter into the pan and pour in the eggs as soon as it is melted. The moment it is set put on as much jam as will lie on it, and fold omelette shape. Turn out and cover with powdered sugar. Glaze it with a hot shovel.

MRS. HOUGHTELING.

MERINGUED EGG.

Whip the whites of the eggs very stiff. Lay large spoonfuls of this froth on a dish that will stand the oven heat. With the back of a spoon make a hollow in each heap and put in a raw yolk. Set it in the oven until the meringue begins to color. Sprinkle with pepper and salt and a tiny bit of softened butter on the top of each egg and serve on the platter in which it was cooked.

MRS. HOUGHTELING.

EGGS IN SHELLS.

Prepare a white sauce with a pint of hot milk poured over 2 tablespoonfuls of butter and 2 of flour, creamed and salted well. Have baking shells or dishes set in a pan of hot water. Cover the bottom with the sauce and drop in a whole egg. Dust with pepper, leave on top of stove till eggs begin to harden. Send to table with shell placed on plate with doyley under it.

MRS. HOUGHTELING.

CREAMED EGGS.

Boil a dozen eggs twenty minutes and then throw into cold water. When cold, chop the whites and grate the yolks. Make a thick white sauce, and when made stir in the chopped whites. Season with pepper and salt. Have ready rounds of toast slightly buttered. Put a large spoonful of the eggs on each round and sprinkle it with the grated yolks. Garnish with bacon cut in strips and crisped.

MRS. HOUGHTELING.

ANOTHER CREAMED EGG.

Break as many eggs into a buttered pie-plate as it will hold without crowding, sprinkle with pepper and salt with a bit of

butter on each. Have ready a cup of hot milk which has been thickened with a teaspoonful of cornstarch and boiled till as thick as thick cream. Pour this, a spoonful at a time, about the raw eggs and bake in a quick oven until the eggs are set.

MRS. HOUGHTELING.

PICKLED EGGS.

Boil 20 minutes. Take off the shells, put the eggs in a jar and cover with hot, spiced vinegar. If best vinegar is used the effect when cut in halves of the red outside run against the yolks is very pretty.

MRS. HOUGHTELING.

CHEESE.

CHEESE EGGS.

Beat an egg in a patty pan. Sprinkle with salt, pepper, bit of butter and grated cheese. Bake slowly about three minutes in an oven which is not very hot.

MRS. EMMA SANFORD.

CHEESE FRITTERS.

Two eggs beaten well, 1 pint flour, little salt, tablespoon baking powder to pint flour, milk to make stiff batter. Put inch square of cheese in tablespoon of batter and fry turning quickly.

MRS. EMMA SANFORD.

CHEESE RELISH.

One-fourth pound good cheese grated, 1 large cupful sweet milk, $\frac{1}{4}$ teaspoonful dry mustard, a dash of red pepper, a little salt and a small piece of butter. Put all into a pan over the fire and stir constantly until the cheese is dissolved. Roll very fine 3 Boston crackers, sprinkle in gradually, and when thoroughly mixed, pour into a hot dish and serve. Very nice served on circles of delicately toasted bread.

MISS CHAMPION.

CHEESE FINGERS.

One cup sifted flour, 1 cup grated cheese, $\frac{1}{4}$ cup sweet milk with $\frac{1}{4}$ teaspoon soda stirred in it, 1 tablespoon butter, $\frac{1}{4}$ teaspoon

red pepper and salt. Mix the dough quite stiff, roll out and cut in narrow strips and bake in a quick oven.

MRS. N. W. GIRDWOOD.

CHEESE MIXTURE.

Two ounces of common cheese, $1\frac{1}{2}$ ounces of butter, 3 table-spoons of cream, 2 eggs, pepper to taste. Melt butter, grate cheese, beat white and yolk of eggs together, and then mix all ingredients; bake in patty pans a quarter of an hour, or until a pretty brown. This makes four patty pans full.

MRS. CHAS. A. MOORE.

SAUCES.

CHILI SAUCE.

Eight quarts ripe tomatoes, 1 pint small white onions, 1 pint green peppers, 3 quarts vinegar, 1 pound brown sugar, $\frac{1}{2}$ ounce each of ground cloves and cinnamon, $\frac{1}{4}$ ounce each of ginger and mace, 3 ounces salt. Peel tomatoes and chop fine, removing some seeds, chop peppers and onions. Put spices in cheese cloth and mix and boil the whole 3 hours. When ready to remove from fire, take out bags of spice. Rub a tablespoon each of ground mustard and ginger and 1 teaspoon cayenne pepper in a little of the sauce and stir into the whole and bottle.

MRS. N. W. GIRDWOOD.

CUCUMBER SAUCE.

Peel and grate or chop fine good sized cucumbers, stir this into a sauce made by blending 1 teaspoon of dry mustard with boiling water until it is a sticky paste (a few drops is enough), add gradually a cup of olive oil, a little vinegar and the yolk of 1 egg. Set on the ice until needed.

MRS. HOUGHTELING.

CREAM SAUCE.

Two tablespoons pulverized sugar, 2 tablespoons butter, 2 tablespoons milk, cream butter, stir in sugar; add milk slowly, flavor with vanilla.

M. P. LAXTON.

HARD SAUCE.

One cup sugar, $\frac{1}{2}$ cup butter, beaten to a cream, add yolk and white of egg beaten separately, flavor with vanilla and set on ice to harden.

MRS. HOUGHTELING.

GREEN SAUCE.

Boil half a pint of green gooseberries in a little water until quite tender, mash and pass them through a sieve. Put this pulp into a pan with a spoonful of sugar, an ounce of butter and a wineglass of sherry and simmer five minutes. Serve with roast goose or duckling.

MRS. HOUGHTELING.

ANCHOVY SAUCE FOR BOILED FISH OR FOWL.

To a white sauce made of $1\frac{1}{2}$ tablespoon of butter and $\frac{1}{2}$ tablespoon of flour and 2 gills of water, add a dust of paprika, plenty of salt and a scant teaspoon of anchovy paste.

MRS. HOUGHTELING.

TERRAPIN SAUCE.

Six yolks of hard boiled eggs rubbed to a powder, add to this a dash of cayenne pepper, a plenty of salt, 1 gill of cream (cream sauce will do), $\frac{1}{4}$ pound of butter and 1 gill of sherry wine. Heat this till a scalding temperature, stirring all the time. Do not boil, as you lose the strength of the wine. Use this with boiled calf-liver or minced veal, heating thoroughly.

MRS. HOUGHTELING.

EGG SAUCE FOR FISH OR BOILED MUTTON.

Heat a cup of milk and water salted, when it boils stir in a heaped tablespoon of butter, rubbed with an equal quantity of flour. Cook three minutes and turn out onto 2 eggs beaten light. Return to the fire and add a tablespoon of chopped parsley and a hard boiled egg minced rather fine; boil 1 minute, no more, and serve either poured over the fish or meat or in a sauceboat.

MRS. HOUGHTELING.

LEMON CHEESECAKE SAUCE.

One-fourth pound of butter, 1 pound loaf sugar, 6 eggs, the

rind of 2 lemons, the juice of three. Put all ingredients in a stew pan carefully grating the lemon rind and straining the juice with the rind, stir the mixture over the fire till the sugar is dissolved and it begins to thicken.

MRS. H. P. ANDERSEN.

PUDDING SAUCE.

One small cup sugar, 1 egg, $\frac{1}{2}$ tablespoonful butter, 1 tablespoonful flour, 2 tablespoonfuls cold water. Beat all together and pour into $\frac{1}{2}$ pint of boiling water, add 1 wine glass of brandy, or two of sherry.

MISS CHAMPION.

WINE SAUCE.

One-fourth pound butter, 4 tablespoons of sugar, 1 egg, $\frac{1}{2}$ nutmeg, 2 glasses wine. Cream the butter and sugar, beat the egg very light, and add with nutmeg and wine. Let it simmer till it thickens, stirring all the time. Can use brown sugar, except for very delicate pudding.

MISS ANNIE H. MARTIN.

A SAUCE TO USE COLD WITH HOT FRUIT PUDDING.

Make 1 pint of water and 3 teaspoons of corn starch, well salted, into a clear, well boiled starch, let it get cool (not cold), and stir gradually into it 1 cup of sugar and half a cup of butter creamed as for cake. Add a generous supply of sherry.

MRS. HOUGHTELING.

PUDDING SAUCE WITHOUT COOKING.

One-half cup powdered sugar, 1 egg, 8 tablespoons of thin cream, $\frac{1}{2}$ teaspoon of vanilla. Beat the yolk of an egg with the sugar, add the frothed white and at the last the cream.

MRS. HOUGHTELING.

PUDDING SAUCE OF WHIPPED CREAM.

Beat together the yolk of an egg and 2 tablespoons of pulverized sugar. Heat, stirring to insure its being smooth. Whip $\frac{1}{2}$ pint of cream and stir it in allowing it to heat but not to boil. Flavor with wine or vanilla.

MRS. HOUGHTELING.

BRANDY OR SOYER'S SAUCE.

The yolks of 3 eggs, 1 tablespoonful of powdered sugar, 1 gill of milk, a very little grated lemon rind, 2 small wine glasses full of brandy. Separate the yolks from the whites of 3 eggs and put the former into a stewpan, add the sugar, milk, and grated lemon rind, and stir over the fire, until the mixture thickens, but do not allow it to boil; put in the brandy and let the sauce stand by the side of the fire to get quite hot, keep stirring it, and serve in a boat or tureen or pour it over the pudding.

MRS. J. EVANS BROWN.

PRESERVES.

TOMATO MARMALADE.

Six pounds ripe tomatoes, 4 pounds sugar, 1 ounce ginger root, 8 lemons. Peel tomatoes, chop lemons fine and mix with the cut tomatoes and boil till thick.

MRS. HOUGHTLING.

SCOTCH MARMALADE.

Take for every pound of bitter orange, two pounds white sugar. Cut oranges in two and squeeze all the pulp and juice well out, then put the skins on the fire with a good quantity of water. Boil until you can pass a straw through them. Change the water twice while boiling. Cut $\frac{1}{2}$ of them to shreds, the other half rub to a paste. Then put all the ingredients on together and boil one-half hour. This marmalade can also be made of sweet oranges.

MRS. CHARLES F. PENNIMAN.

TUTTI FRUTTI PRESERVES WITHOUT BOILING.

Begin with first fruit of the season, adding some of all fruits in their season according to taste, especially one pound blackberries to improve color. Do not mash berries or fruit. Prepare large fruit as for preserves, quartering, peeling, etc. Put in 1 quart of white brandy, $\frac{3}{4}$ pound of white sugar to each pound of fruit. Do not cook but stir well every day with a wooden spoon. Keep in a stone jug in cool place. Ready for use in a week after last fruit is put in.

EMMA SANFORD.

EXCELLENT ORANGE MARMALADE.

Soak orange peel in weak brine for one week, stirring often, lest it mould. Then soak it in clear water one week, changing the water each day. Then drain in colander and boil until tender, changing the water several times. Drain again and chop fine, and to each quart of orange peel add two quarts of chopped sour apples. For this quantity make a syrup of four pounds of sugar and one-half pint of water. After heating and stirring the syrup, put in the fruit and boil over a slow fire until clear and thick, stirring constantly. Remove from the fire, and when partly cooled add the juice of three lemons and stir for 15 minutes, and it is then ready to put up. Pack into tumblers or jars quite solidly and when cold cover as you do jelly.

MRS. N. W. GIRDWOOD.

PICKLES.

SWEET PEAR PICKLES.

Take six pounds of pears, make a syrup of three pounds of sugar and one pint of vinegar. Take five cents worth of cloves, tie in a cloth, and the same of cinnamon bark; this break up in small pieces and drop in syrup. Put the fruit in and cook until done. Then put up in cans.

MRS. LEWIS MADDUX.

BORDEAUX SAUCE.

Six quarts cabbage sliced fine, 1 dozen large onions sliced, 2 red peppers, $\frac{1}{2}$ ounce tumeric, $\frac{1}{2}$ ounce whole allspice, 2 ounces mustard seed, $\frac{1}{2}$ ounce celery seed, $1\frac{1}{2}$ pounds brown sugar, 2 quarts vinegar, 1 gill salt; mix all together and boil 30 minutes. Put in cans while hot.

MRS. ARTHUR M. FIELD.

UNIVERSAL PICKLE.

Pour one gallon good apple vinegar in a three gallon jar, to this add $\frac{1}{2}$ pint salt, 1 small box mustard, 1 pound brown sugar, 2 ounces celery seed, 2 ounces mustard seed, 2 ounces allspice, 2 ounces cinnamon, 2 ounces tumeric, 2 ounces black pepper, $\frac{1}{2}$ cup horse radish, 2 dozen white onions, (small). Let this stand

and stir well two or three times a day for two days. Gather cucumbers cut with a little stem, and every kind of vegetable used for pickle, wipe dry, put in jar; they must be kept under vinegar with a plate weighted with a stone. Gather each day until full. These are good in a month, but will keep for years.

MRS. W. C. CARMICHAEL.

TOMATO CATSUP.

To one gallon raw tomatoes, 3 tablespoons of salt, 2 tablespoons of black pepper, 1 tablespoon cloves, 1 tablespoon of allspice, 2 tablespoons of white mustard seed. Cook well, add 1 pint of vinegar just before taking up. After bottling add a little vinegar to prevent mould forming.

MRS. W. C. CARMICHAEL.

WATER MELON PICKLE.

Pare and cut 1 gallon of rind and soak 24 hours in water to which has been added a good handful of salt. Drain this off and soak 24 hours in clear water, then boil in a weak ginger tea until tender, pour into a colander to drain. Make a syrup of three pints of vinegar, four and one-half pounds sugar, one tablespoonful each of whole spice, cloves, broken cinnamon, mace, and bits of ginger, omit any of these if you like. Boil this syrup half an hour, pour over the fruit, let it stand 48 hours, then boil again, adding fruit fifteen or twenty minutes before taking from the fire. If two boilings are not enough repeat until syrup is thick. Cut red from rind and outside thin as possible.

MRS. W. C. CARMICHAEL.

SWEET PICKLES.

Seven pounds peaches or other fruit, 3 pounds brown sugar, 1 pint strong vinegar, 2 cloves stuck in each peach. Cook till fruit is tender, seal in glass jars.

MRS. J. A. LEE.

SPANISH PICKLES.

One dozen cucumbers, four heads of cabbage, one peck of green tomatoes, one dozen onions, three ounces white mustard seed, one ounce celery seed, one ounce of tumeric, one box of

Coleman's mustard, and two and one-half pounds brown sugar. Let the cucumbers stand in brine three days. Slice onions and chop cabbage and tomatoes the day before making, put in separate vessels, and salt in proportion of half pint to a peck. When ready to make cut cucumbers in small pieces, squeeze the other things out of brine, mix all together and put on fire in porcelain lined kettle, cover with good vinegar and simmer slowly for about half an hour. Put in self-sealing glass jars while hot. Try this once, and you will be sure to try again.

MRS. J. A. LEE.

CHOW CHOW.

Two cabbages, pint chopped onions, 1 quart vinegar, 1 pound brown sugar, 1 tablespoonful mustard, 1 tablespoonful pepper, 1 tablespoonful cinnamon, 1 tablespoonful tumeric, 1 tablespoonful celery seed, $\frac{1}{2}$ tablespoonful allspice, $\frac{1}{2}$ tablespoonful mace. To be simmered gently for two or three hours.

MRS. W. C. CARMICHAEL.

PICKLE WALNUTS.

Make a very strong brine, and let the walnuts stay in it 1 week, then drain and place them in the sun until they turn black, after which place them in a jar with 2 onions stuck with cloves and pour on them boiling vinegar, seasoned with black mustard seed, allspice, black pepper and little mace.

MRS. TALBOT PENNIMAN.

CHUTNEY.

Six pounds good sound apples, 2 pounds brown sugar, 1 pound onions, 6 ounces salt, 1 ounce chilles, 6 ounces whole mustard seed, 6 ounces seeded raisins. Chop all fine and add 3 pints vinegar. Let it boil up once and keep it in a bowl before bottling.

MRS. TALBOT PENNIMAN.

CHILI SAUCE.

Twelve large tomatoes, 4 green tomatoes, some of the seeds taken out, 4 onions, 4 tablespoons salt, 4 tablespoons brown sugar, Just before sealing add $\frac{1}{2}$ ounce celery seed. 1 coffee cup vinegar. Chop all the ingredients and boil 2 hours.

MRS. CHARLES F. PENNIMAN.

GREEN TOMATO PICKLES.

Take one peck green tomatoes, slice, let lie in salt 24 hours. Then take out and drain. Have ready a kettle. Put in a layer of the tomatoes, then sprinkle in allspice in the grain, cloves, mustard seed, ground cinnamon, ginger, black pepper and brown sugar. Then another layer of tomatoes, then again the spices, and so on until all are in. Cover with vinegar and cook thirty minutes. This recipe calls for one pound of sugar and one ounce of each of the spices. If you like slice half dozen onions, when you put the tomatoes in salt. In preparing these pickles I do not confine myself strictly to the peck of tomatoes. I slice what will fill a two gallon jar and that will take more than a peck.

MRS. LEWIS MADDUX.

CABBAGE PICKLE.

Chop 2 gallons cabbage, sprinkle with salt and let stand 2 hours, then wash in fresh water. Make a pickle of 3 quarts vinegar, 1 pound brown sugar, 1 cup molasses, 3 gills white mustard seed, 3 tablespoons ground mustard, 2 spoons black pepper, 2 spoons celery seed, 2 teaspoons of cloves. Add to cabbage 1 pint chopped onions, and 3 pepper pods, and pour pickle over it, and cook until thick.

MRS. N. W. GIRDWOOD.

TOMATO BUTTER.

Ten pounds ripe tomatoes skinned, 4 pounds sugar, 1 quart vinegar, $\frac{1}{4}$ of one nutmeg, 1 teaspoonful cinnamon. Cook for 3 or 4 hours until thick, stirring often. Do not put in spices until the last hour of cooking.

MISS CHAMPION.

SPICED GOOSEBERRY.

Ten quarts of berries boiled soft, add 9 pounds light brown sugar, 1 cup of vinegar, 2 tablespoons each of ground cloves and cinnamon.

MRS. HOUGHTLING.

PURPLE CABBAGE.

One head of cabbage, shredded fine, 2 red peppers, and 2 onions chopped, 1 root of horseradish scraped; lay the cabbage in

brine 24 hours, drain and mix the other ingredients. Pour over cold spiced vinegar and keep a month before using.

MRS. HOUGHTELING.

PICKLED PEACHES.

Make a syrup of 3 pounds sugar and 1 pint of vinegar. Boil in it 2 pounds of seeded raisins and $\frac{1}{2}$ pound stick cinnamon. Boil peaches in this till clear. It will be enough for 1 peck of large peaches.

MRS. HOUGHTELING.

SWEET PICKLES.

One large cabbage head, 6 green peppers, 6 large onions, 1 peck green tomatoes, 2 tablespoonfuls black pepper, 2 allspice, $\frac{1}{2}$ pound white mustard seed, 2 tablespoonsful celery seed, salt and sugar to taste. Cover with vinegar, boil 2 hours.

MISS JULIA TENNENT.

SWEET PICKLE PEACHES.

To 7 pounds peeled peaches, allow 4 pounds sugar, 1 pint vinegar, 2 tablespoons whole allspice, 1 tablespoon whole cloves, 3 sticks cinnamon, 2 sticks ginger. Put sugar, vinegar and spice on to boil, and when boiling pour over peaches first day and set aside. For three succeeding days heat all together to boiling, and on fifth day cook peaches thoroughly and take them out, boil syrup until thick and pour over peaches and put away.

MRS. N. W. GIRDWOOD.

CUCUMBER SALAD.

One dozen large cucumbers, peeled and the seeds taken out, 12 large onions, 6 large green peppers, $\frac{1}{4}$ pound mustard seed, 1 gill celery seed. Chop all fine and mix together; add 1 teacupful salt and hang up over night in a bag; when drained quite dry put in jars, cover with good vinegar.

MISS JULIA TENNENT.

BREAD, BISCUITS, ETC.

Heartsease for the wealth and Pansy for the poor.

WAFFLES LIGHT AS AIR.

To 1 quart of flour add 1 pint of warm, not hot, corn meal mush, salt to taste, 7 eggs beaten light separately, 1 teacup of sweet cream or fresh milk sufficient to make a light batter. Stir the cream and beaten egg yolks into the mush, then add the flour and fresh milk, stirring well and mixing perfectly smooth. Add last the well-beaten whites.

POTATO SPLIT BISCUIT.

Bake 2 large white potatoes. Mash through a vegetable strainer. Into the hot potatoes stir a teacupful of lard and butter mixed, salt, and two well-beaten eggs. To this add a teacupful of milk in which has been dissolved $\frac{1}{2}$ cake of compressed yeast and two tablespoonfuls of sugar. Stir in a quart of sifted flour. Mix this at 9 in the morning and leave anywhere in the kitchen in winter. At 12 o'clock add to the sponge enough flour to make a soft dough. Set away for a second rising. At 5 in the afternoon turn all the dough on biscuit board and with just sufficient flour to handle it, roll out and cut with biscuit cutter, dipping them in melted butter. Place them in a baking pan one on top of the other so as to make the double biscuit; cover and let rise two hours. Bake in a quick oven for a 7 o'clock tea.

YEAST AND BREAD.

Two cakes yeast soaked in a little tepid water. While they are soaking take 2 tablespoons each of flour and sugar, 1 heaping teaspoon of salt, pour over slowly 1 pint boiling water, let stand until cool, then add yeast, stand in a warm place for two or three hours, when it will be light; boil 12 large potatoes, wash through a colander, add 1 quart boiling water, and 2 quarts cold water. When cool enough add the yeast mixture, let stand in warm place from 12 to 24 hours. There will be a heavy foam on top when light enough. Stir well and put in quart glass jars, screw on the tops and keep in a cool place. When ready for bread use nothing but yeast for wetting. While getting breakfast set a jar

of yeast taking off the top, in a warm place, when the chill is off pour into bowl, stir in flour enough to make a stiff batter. When light mix your bread, adding sugar and shortening if you wish.

MISS C. MEARS.

GRITS BREAD.

One pint fine washed raw grits, thoroughly drained, 1 egg, 1 tablespoon butter, large breakfast cup of cold hominy, salt. Beat the egg and mix with the cold hominy and butter and salt. Add the raw grits. Make into a loaf and bake half an hour.

MISS ANNIE H. MARTIN.

BROWN MUFFINS.

Two eggs beaten, 1 tablespoon butter and lard mixed, melted and poured over the eggs and beat well, 1 quart Graham flour, $1\frac{1}{2}$ teaspoons baking powder sifted together, 1 teaspoon salt, a little bran added after sifting. Beat well and put in warm pan well greased, $1\frac{1}{2}$ pints milk added to eggs.

MISS MAY MCGONINGLE.

SCONES FOR TEA.

One pound of flour, $\frac{1}{4}$ pound of butter, a little salt, $\frac{1}{4}$ teaspoonful soda, $\frac{1}{4}$ teaspoonful tartaric acid, mix well with milk and roll out half an inch thick, cut triangle shape and bake in quick oven 20 minutes.

MRS. WM. BLOOD.

WAFFLES.

One pint flour, 1 egg well beaten, 1 small cup milk, 6 spoonfuls hot hominy, 1 small teaspoon of baking powder, little salt, 1 teaspoon of lard, stir lard in hominy and set to cool, beat egg and stir in milk, then flour with baking powder sifted in salt. Beat well together and add enough cold water to make a thin batter. This will make 8 large waffles.

MISS MAY MCGONINGLE.

BEATEN BISCUITS.

One quart flour, 1 tablespoon lard, 1 teaspoon salt. Make up with cold water very stiff and beat until it cracks loudly when a small piece is broken off. Bake in a quick oven.

MRS. CHARLES F. PENNIMAN.

PAN EGG BREAD.

One cup sifted meal, scald with boiling water, 1 teaspoon butter, salt to taste. Thin it with sweet milk, 2 eggs, beat together, and 1 teaspoon baking powder. Bake 15 or 20 minutes.

MISS BUXTON.

JOHNNY CAKE.

Two cups cold grits, 1 scant cup flour, 1 cup milk, 1 large spoonful of butter, salt, one whole egg, and one yolk, mix very thin, cook quickly. Beat well.

MISS BUXTON.

SATURDAY NIGHT BREAD.

To 1 pint meal, a half cake yeast, make into a stiff dough, at night. Let rise, and in the morning add a good tablespoon of lard, half teaspoon salt, 1 egg, 1 teaspoon ginger, a little soda, enough molasses to sweeten and soften it. Bake about three-fourths of an hour slowly, oven not too hot.

MISS BUXTON.

CORN CRISP BREAD.

One pint sifted meal, 4 tablespoons wheat flour, 1 teaspoon lard, 1 egg and very little water. Knead and roll very thin on a board, brown one side (before an open fire is best), then remove from the board with a flax thread. Scrape off all the soft dough with a knife. Place inner side of the bread to the fire and it will curl over. This is a delicious bread for tea or lunch.

MRS. JAMES G. MARTIN.

LAPLANDS.

Eight eggs, whites and yolks beaten separately, 1 quart cream, whipped if you will, though that is not absolutely necessary, flour to make a very thin batter, a little salt. Bake in muffin rings or patty pans. One egg, with other ingredients in proportion, will make a dainty breakfast for an invalid.

MISS M. W. PULLIAM.

GRAHAM GEMS.

A small cup of milk mixed with the beaten yolk of 1 egg, stir into this 1 cup of graham flour, into which a $\frac{1}{2}$ tablespoon of lard has been rubbed, and $\frac{1}{2}$ teaspoon of salt and 1 tablespoonful

of molasses. Have gem pans very hot and just before pouring in the batter add $\frac{1}{2}$ teaspoon of baking powder and the white of the egg beaten to a stiff froth. Bake 8 minutes.

MRS. HOUGHTELING.

CORN AND RICE PONE.

To a pint measure two-thirds full of well-cooked rice, add sweet milk to fill it, a piece of butter size of an egg and a teaspoonful of salt. Heat this till the butter is melted, add 3 well beaten eggs, $\frac{1}{2}$ cup of cornmeal and a teaspoonful of baking powder. Stir thoroughly and bake in a quick oven $\frac{1}{2}$ hour. Serve in dish it was baked in, with a spoon.

MRS. HOUGHTELING.

SOFT EGG BREAD.

Five eggs, 1 teacupful corn meal, $1\frac{1}{2}$ pints milk, 1 teaspoonful baking powder. Salt to taste. Make one-half the meal into a thin mush. Beat the eggs well, stir in the milk, then the mush, then the raw meal. Put in the oven at once and bake about $\frac{1}{2}$ hour. Serve in the baking dish.

MISS M. W. PULLIAM.

SALLY LUNN—A TEA CAKE.

Melt a tablespoon of butter in $\frac{1}{2}$ pint of milk, salted. Sift $3\frac{1}{2}$ cups of flour into a bowl and add the milk, 2 well-beaten eggs and $\frac{1}{2}$ cake of compressed yeast softened in a little warm water. Beat this hard with a wooden spoon. Pour into a round pan (the kind with tube in the center is best) and bake about 35 minutes in a moderate oven. Send to table whole. It requires at least 4 hours to rise.

MRS. HOUGHTELING.

CORN BREAD—VERY GOOD.

Pour 1 pint of salted boiling water over 1 pint corn meal in which a large tablespoonful of lard has been mixed. Thin this with two eggs and enough sweet milk to make a rather thin batter, add 2 teaspoonfuls of baking powder. Pour into an iron frying pan heated till hot and bake 20 minutes in a moderate oven. Allow the batter to cool before adding the milk and eggs.

MRS. HOUGHTELING.

BRENTFORD ROLLS.

One pint new milk boiled and cooled, 1 cake yeast, 2 pounds flour, $\frac{1}{4}$ pound butter washed from salt, 1 coffee cup sugar, 2 eggs. Rub the butter into the flour and add the sugar. Beat the eggs lightly into the milk, add the yeast, softened with tepid water, and pour into the flour. Beat all together until the mass bubbles, then put in a warm place to rise. In the rising lies the secret of success, for they must be so light that they have the appearance of being sour, some 24 hours being the time usually required. Knead very thoroughly and make out into rolls, giving them space enough in the baking pans to rise and bake without touching each other. Let them rise again and bake some 20 minutes in a quick oven.

MISS M. W. PULLIAM.

NEW ZEALAND BUNS.

One pound sift flour, $\frac{1}{2}$ pound butter (melted), with a large teacup of cream, 1 teaspoonful of baking powder, 3 eggs whisked well, grated rind of 3 lemons. Mix well, then add the sugar and work thoroughly together. Let it stand in a warm place to rise, roll out and cut with biscuit cutters and bake in a hot oven for 20 minutes, when cooked sift a little sugar over each bun.

MRS. WM. BLOOD.

DROP BISCUITS.

One quart flour, 1 pint milk and water, 1 teaspoonful of salt, 2 teaspoonfuls of butter, 1 teaspoonful of sugar, 3 teaspoons of baking powder; mix in last of all. Mix all dry ingredients (not baking powder). Put butter and a little milk in dish and melt them; put into dry ingredients, also the remaining milk, with baking powder, mix thoroughly, but do not beat after putting in the baking powder. Drop a little dough in greased biscuit pan and bake in hot oven.

MRS. WM. BLOOD.

FRENCH FRITTER BATTER.

One cup flour, $\frac{1}{2}$ cup cold water, 2 eggs, 1 tablespoon olive oil, $\frac{1}{2}$ teaspoon salt. Put flour in a bowl; beat yolks of the eggs, add the water and stir gradually into the flour, and give a good,

vigorous beating. Add salt and oil, and set aside for at least two hours, but not more than 12 hours. Beat whites of eggs stiff and stir into it, and fry in small spoonful in very hot fat. Fruit fritters are made by dipping fruit into this batter and frying, serve with powdered sugar and cinnamon dusted over or any preferred sauce.

MRS. N. W. GIRDWOOD.

RUSK.

Make yeast into batter like for light bread, then to 2 quarts sifted flour, 2 eggs, 1 cup sugar, 1 teaspoon salt, 1 tablespoon butter, and warm water as needed. Beat eggs separately, yolks with sugar, adding the well beaten whites, just as you mix it. Make all into a smooth dough, and knead it well, and set to rise. After rising a second time, make out into small rolls, and grease them over with soft butter, and when well risen, bake in a moderate oven. Just as you take them up, rub them over with soft butter, and sift powdered sugar over them.

MRS. S. M. ROBERTS.

HOP YEAST LIGHT BREAD AND ROLLS.

One cake of magic yeast (or any good dry yeast), put to soak in a little lukewarm water at 6 p. m., and at 7 make into a batter, rather stiff, with 1 pint of flour, and set in cool place over night. Early next morning boil one potato until soft, strain and beat into the batter and set in warm water to rise, which it will do in about 2 hours. When well risen, take 4 quarts flour, 2 tablespoons sugar, 1 tablespoon salt and 1 large spoon lard and butter mixed, and the well beaten whites of 2 eggs. Make all into a stiff dough, using as much warm water as is needed; knead until very smooth and put in a warm place to rise, then work down and let rise again; when it is ready to make into loaves put in greased pans, and when well risen bake in a moderate oven. You can make nice rolls of part of this dough by adding 1 teaspoonful butter, kneading it in and make into small rolls and rub melted butter over each one when put into the pans.

MRS. S. M. ROBERTS.

CAROLINA RICE CAKES.

Two teacups cold boiled rice, 1 teacup sweet milk, 2 table-

spoons flour, 2 eggs, $\frac{1}{2}$ teaspoon salt, 1 teaspoon butter. Mash rice well, and add flour and salt. Beat eggs light and add to milk and stir gradually into rice and add butter, melted. Bake in deep pan or dish, until a nice brown. Very nice for breakfast or tea.

MRS. N. W. GIRDWOOD.

PUFF MUFFINS.

One pint flour, 1 pint fresh milk, 3 eggs, $\frac{1}{2}$ teaspoon salt, and 1 teaspoon butter. Beat eggs together until light, and add to milk, and stir gradually into flour, adding butter just melted, but not hot. Bake in a moderately heated oven about 20 minutes.

MRS. N. W. GIRDWOOD.

SALT RISING BREAD.

In the evening scald two-thirds cup of fresh milk, and when boiling, flour it over with one-half cup sifted meal and set in warm place over night. In the morning make a rather thin batter of 1 pint flour, adding one-eighth teaspoon soda and a little warm water to the yeast, and set in warm water to rise. Beat batter well every half hour, and keep it an even temperature. It should rise in 3 to 4 hours, but sometimes takes 6 hours. When well risen, make up, using $2\frac{1}{2}$ quarts flour, 2 teaspoons salt and $1\frac{1}{2}$ teaspoons sugar, and enough warm water to mix well, into a rather stiff dough. Knead until smooth only and make into loaves, and put at once into greased pans, which after rising to twice their size, bake in a moderate oven. When done rub butter over the top.

MRS. S. M. ROBERTS.

MILK TOAST.

One-half pint milk, 1 even tablespoon flour, $1\frac{1}{4}$ tablespoons butter, salt, 2 slices of bread, toasted. Heat the milk to boiling point. Rub butter and flour together until very smooth. Pour the boiling milk over the butter and flour and return to fire and stir until it thickens. Add salt and dip each slice into the saucepan and place in a heated dish with the sauce poured over it. Serve at once.

MISS ELLEN B. PENNIMAN.

SNOW FLAKE TOAST.

Take one quart of milk, one-half cup of cream and a little salt and heat. Mix a teaspoonful of flour with a little of the milk and add when the milk is boiling hot. Let it cook until the flour has no raw taste. Have ready the whites of two eggs, thoroughly beaten, and after the milk and cream are well cooked, stir in the whites of the eggs lightly and allow it to remain over the fire long enough for the whites to coagulate, about half a minute is long enough. This quantity is sufficient for about twelve slices of bread well toasted. Dip the slices in hot milk, take out quickly and pack together for about three minutes, then pour this snowflake mixture over them.

ICES.

FROZEN GREEN GAGES.

One quart can of green gages, 1 pound of sugar, 1 quart of water; stone plums, mix with the sugar and stand aside one hour, then stir until the sugar is thoroughly dissolved, add water, put into freezer and turn rapidly until frozen. This will serve ten persons.

EMMA B. PARK.

FROZEN COFFEE CUSTARD.

Boil 4 tablespoons of coarse ground coffee in 1 quart of milk until it is a pale brown, strain and return to the kettle and make a custard with 2 eggs (or 4 yolks), 2 even tablespoons of corn-starch and 1 cup sugar. When cold add 1 pint of cream in which $\frac{1}{2}$ cup of sugar has been dissolved and freeze.

CAFE FRAPPE.

Boil 1 quart milk with 4 tablespoons of sugar. Add 1 cup coarsely ground coffee, cover and let stand on back of stove 15 minutes. Strain and when cold put into an ice form, cover tight and set it in a pan surrounded by ice and coarse salt for half an hour, then stir it thoroughly, and mix 1 pint of whipped cream with it and repack it, and set aside to freeze for about three hours.

MRS. A. F. REES.

ORANGE SNOW.

The juice of 4 large sweet oranges, and half the grated peel of one. The juice and $\frac{1}{2}$ the grated peel of 1 lemon, 1 package of gelatine soaked in a cup of cold water. The whites of 4 eggs whipped stiff, $1\frac{1}{2}$ cups of white sugar, 3 cups of boiling water. Mix the juice and grated peel of the fruit with the soaked gelatine and sugar; leave them covered 1 hour. Pour on the boiling water and stir till clear; strain and when cold whip in the whites gradually.

STRAWBERRY ICE CREAM.

One quart rich milk scalded and mixed while hot with the beaten yolks of 6 eggs, 2 cups of sugar and 1 quart cream, and when cold add 1 quart rich flavored strawberries, from which the seeds have been removed by straining through a puree sieve and freeze.

MRS. A. F. REES.

LEMON SHERBET.

One quart water, juice of 6 lemons, 1 pound cut loaf sugar, whites of 1 dozen eggs, beaten very light, freeze. If desired for a luncheon course add rum and serve in glasses.

MRS. A. F. REES.

VANILLA ICE CREAM.

Two quarts cream, 1 quart milk, 1 heaping pint sugar, 1 teaspoon extract of vanilla, whites of 4 eggs. Half this quantity for small family.

MRS. J. A. LEE.

MILK SHERBET.

Two quarts of fresh milk, 6 lemons, $\frac{1}{4}$ pound of sugar, whites of 3 eggs. Let milk come to boil, while hot sweeten. Then make a lemonade of the 6 lemons, very sweet, with just enough water to dissolve the sugar. When the milk is quite cold add the whites of the eggs well beaten; when the milk and egg whites are nearly frozen, pour in the lemonade, stir rapidly and hard, then freeze as fast as you can, take out dasher, let stand one hour well packed with ice before using.

MISS JULIA TENNENT.

FRUIT ICE.

Juice from 1 quart of blackberries, 3 pints of water, frothed whites of 4 eggs, glass of sherry, juice of 2 lemons; Currant juice can be used when the lemon would not be required; freeze and serve with cake.

MRS. HOUGHTELING.

BANANA ICE CREAM.

Six large bananas, 1 quart of cream, $\frac{1}{2}$ pound of sugar, salt-spoon of salt in cream, 1 cup of large raisins soaked in boiling water, stoned and cut in quarters. Mash the bananas. Take half the cream and boil with the sugar in farina kettle. When cold add the fruit and the rest of the cream, whipped. This is enough for 10 persons.

MRS. HOUGHTELING.

CARAMEL ICE CREAM WITH NUTS.

Sweeten 1 quart of cream with one cup of sugar. Put one pint of milk in a double boiler, adding to it two tablespoons of sugar and one tablespoon of cornstarch. Cook for ten minutes and then, while still hot, add one cup of caramel. After it has cooked strain into the cream. When the cream is about half frozen add one pint of chopped nuts, pecans and English walnuts. To make the caramels, put one cup of granulated sugar into an agate-ware saucepan and stir until the sugar has melted and turned brown.

PLAIN AND FANCY DESSERTS.

Hygienic preparation of food the handmaid of morality.

SNOW CREAM.

Whip whites of 4 eggs and add 4 tablespoons of sugar; add tablespoon of vanilla and stir in 1 pint whipped cream.

CHOCOLATE BAVARIAN CREAM.

One pint milk, 1 pint cream, $\frac{1}{2}$ cup sugar $\frac{1}{2}$ box gelatine, 2 ounces chocolate, 1 teaspoon vanilla, $\frac{1}{2}$ cup of water.

RODGROD.

Two tablespoons of sago soaked in cupful of water for 3 hours,

pour off water and boil soda in 1 pint of any acid fruit juice. When cooked sufficiently pour into mould, and when cold turn out and serve with a custard or whipped cream.

MRS. H. P. ANDERSEN.

SCALLOPED APPLES.

One-half dozen large sour apples, pared, cored and quartered. Put in deep baking dish and sprinkle with 1 cup of sugar and pour over one cup of water. Bake until apples are easily pierced with a fork. Serve with meat course.

MRS. H. P. ANDERSEN.

PEACH PIE.

Line a dish with a good crust then place in it a single layer of peaches cut in halves, sprinkle sugar over them, pour enough sweet cream over them to fill the dish, then bake. Delicious.

MISS E. E. MEARES.

LEMON PIE.

Recipe for two pies. Yolks of 4 eggs, $1\frac{1}{2}$ cups of sugar, two-thirds of a cup of water, 2 tablespoons of flour, 2 lemons. Beat the yolks of eggs until smooth, add the grated peels of lemon and then sugar, beat well, and then stir in the flour; add the lemon juice and water. When baked take from oven and spread over the top the whites of the eggs, beaten with 4 tablespoons of powdered sugar. Brown in brisk oven.

MRS. BAXTER SHEMWELL.

SQUASH PIE.

One cup squash, stewed and strained, 1 cup milk, boiled, $\frac{3}{4}$ cup of sugar, 3 eggs well beaten, $\frac{1}{2}$ wineglass good sherry, 1 teaspoonful nutmeg. Pour into a pie-plate covered with very thin pie-paste, with rolled edge, no top crust. The above makes one very thick pie.

MISS CHAMPION.

CHEESE PIE.

Four eggs, 2 heaping spoonful flour, $1\frac{1}{2}$ cups cream, $1\frac{1}{2}$ cups sugar, cup butter. Cream the butter, beat the eggs light, with the sugar, moisten the flour with a little milk and mix smooth. Flavor with nutmeg and bake in pie paste. This will make three or four pies according to size.

MISS M. W. PULLIAM.

HAMBURG CREAM.

Five eggs, $\frac{1}{2}$ pound sifted sugar, 2 lemons, put sugar, lemon juice and grated rind and yolks well beaten on the fire and when it comes to a boil stir in whipped whites.

MISS F. L. PATTON.

ORANGE CREAM.

One-half box of gelatine, 1 pint cream, 1 cup of sugar, 1 pint of milk, 5 oranges, yolks of 5 eggs. Soak gelatine in cold water, whip cream, boil milk and dissolve gelatine in it, beat yolks and sugar and stir milk and gelatine into them; return to fire and stir for a few minutes, turn out to cool. When cold add juice of oranges strained, put in ice and stir until the mixture thickens, then add the whipped cream and put into mould; serve plain or with cream.

DEVONSHIRE CREAM.

Set milk after standing 12 hours in a cool place over boiling water. Let it stand till cream on milk crinkles, and folds up. Then take off and let it stand another 12 hours. Be very careful not to let cream boil.

STRAWBERRY MERINGUE.

Cut good puff paste into rounds as large as a dinner plate. Bake a light brown in a quick oven. Draw it to the oven door and cover it with berries rolled in sugar, and over these spread a meringue an inch deep, made of the whites of three eggs and three tablespoons of sugar. Allow it to bake a golden brown tint and either hot or cold; it is a delightful dessert.

MRS. HOUGHTELING.

RUSSIAN STRAWBERRY CREAM.

Soak 2 tablespoons of gelatine in a quarter cup of cold water. Mash 1 quart very ripe berries to a pulp with $1\frac{1}{2}$ cups sugar and let them stand half an hour. Pour over the soaked gelatine $\frac{3}{4}$ cup of boiling water and stir till thoroughly dissolved. Add the berries and press through a sieve. Whip 1 pint of cream to a stiff froth; turn into a freezer and freeze until it begins to thicken. Put this mass stirred smooth with a spoon into moulds and set in ice and salt for two hours.

MRS. HOUGHTELING.

STRAWBERRIES.

The berries served in French fashion with the hulls on and an individual plate or small cup of pulverized sugar is a pretty way for a lunch table; this can only be done with the largest berries.

A short cake can be made according to the recipe of the White House cook by sifting thoroughly into a pint of flour, a large teaspoon of baking powder and a little salt. Rub into this 4 table-spoons of butter and make into a soft dough with a teacup of sweet milk. Bake quickly in a hot oven. Split and cover with berries cut and slightly sweetened. Reserve the finest pint to heap whole on the top. Cover heavily with sugar. Serve in deep dish with the heated juice of a pint of berries and a cup of sugar poured around it and an outside border of whipped cream.

MRS. HOUGHTELING.

SUMMER DISHES OF FRUIT.

Select a large pineapple. Cut the top straight across; turn the bottom so that it will stand straight. With a sharp knife cut out the inside leaving a wall half an inch thick. With a silver fork glass jars and add a glass of brandy to each jar. Invert the jars pick the pint into fine bits. Peel two oranges and cut into small pieces. Put this pulp with the shredded pineapple in a dish, cover with sugar and keep in the ice chest until time to serve. Now fill the shell with this, adding a wineglass of sherry. Replace the top and send to table at once. Strawberries can be used instead of oranges.

MRS. HOUGHTELING.

BAKED CUSTARD.

One quart milk, 8 eggs, 1 tablespoon sugar to each egg, 1 teaspoon vanilla, or, 1 dozen peach kernels, powdered, tied in a cloth and boiled in milk, 1 light saltspoon of salt. Boil the milk and while boiling beat the eggs separately, add the sugar to the yolks and beat well; beat the whites till perfectly stiff. When the milk is boiled pour on the yolks gradually, stirring all the time, and when well mixed stir in the whites. Put the salt in the milk and add vanilla last. Bake in pans or cups, placed in a stovepan half full of boiling water. Bake from 20 to 25 minutes. This a French receipt, and very good if followed accurately.

MISS ANNIE H. MARTIN.

BRANDIED PINEAPPLE.

Peel and remove the eyes. Pick the fruit from the core with a silver fork. To every pound add the same weight of granulated sugar. Put these in alternate layers in a porcelain kettle and leave in a cold place, covered over night. In the morning fill to insure their being perfectly tight before setting away in a dark and cool place.

MRS. HOUGHTELING.

NEW ZEALAND CHARLOTTE.

Make a sponge cake and bake in a high but rather narrow mould; when cooked turn out on a glass dish and when cold pour two glasses of wine over it and let stand until ready to serve. Have $\frac{1}{2}$ pint whipped cream flavored with almond and sugar and put this around the cake. Blanch $\frac{1}{4}$ pound almonds and stick in the cake.

MRS. WM. BLOOD.

COCOANUT SANDWICHES.

Roll out $\frac{1}{2}$ pound three fold puff paste, a quarter of an inch thick, place in a baking pan and bake a golden brown; let it cool, beat half a pint of cream to a stiff froth, add two wine glasses of sugar, 4 ounces of cocoanut (grated), cut the pastry into strips 3 inches long and 1 inch wide, spread some cream on each and sprinkle a little sugar.

MRS. WM. BLOOD.

RUFFLED APPLE DUMPLINGS.

Pare and core 4 apples. Make a good paste, roll it out in rounds about half an inch thick, the size of a large saucer; in the middle of each round put an apple; then pinch up the dough so it stands in flutes around it, leaving the top open; put plenty of sugar and butter in the top; set the dumplings baking in a pan; pour a rich sauce of butter, sugar and cream with what flavor you please around them, and bake in a quick oven till the fruit is tender and the crust a rich light brown.

MRS. MEARES.

VELVET CREAM.

Two tablespoonfuls of gelatine dissolved in one gill of water,

1 pint of rich cream, 4 tablespoonsful sugar, 1 teaspoonful almond or vanilla extract. Put into moulds and set on ice. May be served with cream or without.

MISS CHAMPION.

JELLY CUSTARDS.

One cup jelly, 1 cup of sugar, 1 cup of eggs, 1 cup of butter. Bake in puff pastry.

MRS. ARTHUR M. FIELD.

CUP CUSTARD.

One cup milk, 1 egg, 2 teaspoons sugar, a little nutmeg; beat egg and add to milk; strain and set cup in pan of hot water. Bake till it jellies. Bake slowly in moderate oven.

MISS BUXTON.

CUSTARD MERINGUE.

1 quart of milk, 2 egg yolks, 4 tablespoonfuls of sugar, 2 tablespoonfuls of cornstarch. When the milk is about to boil add the eggs and cornstarch thinned with a little milk; flavor with liquor. Put in a dish and spread with the beaten whites of 3 eggs and a little sugar; stand in the oven for a few minutes till a pale brown. If there is any stale cake dip it in wine and put in the bottom of the dish.

MRS. WM. BLOOD.

EGG CREAM.

Yolks of six eggs, 6 tablespoons sugar, juice of 2 lemons. Beat thoroughly and boil in double kettle till thick, stirring constantly; remove from fire add beaten whites and serve in custard cups.

MISS MARY LAXTON.

RICE TOUFFLES.

Mash and boil $\frac{1}{2}$ cup rice in 1 quart water for 15 minutes. Strain off water, add 1 pint sweet milk; cook till easily mashed; add yolks of 2 eggs beaten with 2 tablespoons of sugar; add beaten whites and 1 teaspoon vanilla; put in pudding dish and brown in oven. Serve with cream sauce.

MISS MARY LAXTON.

SPANISH CREAM.

Make a thick mustard with 1 pint of milk, one-third cup sugar, yolks of 3 eggs. Add one-third box of gelatine which has been soaked in one-third cup cold water. When cold flour with vanilla and add beaten whites. Set on ice to congeal.

MISS MARY LAXTON.

MILK CUSTARD.

One tablespoonful flour mixed into 3 of sugar, 4 eggs and 2 cups of milk. Flour, and bake about 15 minutes. The success depends upon the careful baking. If allowed to stand in oven too long it will become watery.

MRS. J. A. LEE.

MILK BLANC MANGE.

Soak $\frac{1}{2}$ box gelatine in $\frac{1}{2}$ cup cold water, heat 1 pint of milk with 4 cloves and 1 inch stick cinnamon dropped in; remove from fire add gelatine and 2 tablespoons of sugar; when cool add 2 tablespoons sherry wine, 1 tablespoon brandy, 1 teaspoon vanilla. Strain and set on ice.

MISS MARY LAXTON.

ORANGE SNOW.

Take the juice of 4 large oranges, the grated peel of 1, the juice and half the grated peel of 1 lemon, 1 package gelatine soaked in a teacup of water, the whites of 4 eggs, whipped very stiff, 1 large teacup of sugar, 3 teacups of boiling water. Mix the juice, peel of fruit, the soaked gelatine, and the sugar, leave them covered for an hour, then pour on the boiling water, stirring until clear, strain through a flannel; when a little stiff whip in the whites gradually until the whole is a white sponge; it is best to use flannel because it keeps out the peel which would make the jelly bitter.

MISS JULIA TENNENT.

JELLY CUSTARDS.

One cup fruit jelly, 1 cup of eggs, 1 of sugar, 1 of butter, beat all together. Bake with crust in pie plates.

MISS E. E. MEARES.

DEVONSHIRE CREAM.

Set milk in cool place for 12 hours, then heat slowly to the boiling point, but do not allow it to boil; cool in same pan, and 'tis claimed the cream is peculiarly sweet in flavor and fine. The Devonshire dairy-folk claim that the art of preparing this has come down to them from the times of the Roman conquest. This is peculiarly nice to eat with fresh or preserved fruits or with tarts.

MRS. HOUGHTELING.

CHARLOTTE RUSSE.

One-fourth box gelatine dissolved in $\frac{1}{4}$ cup cold water. Make a custard of 1 cup milk, yolks of 3 eggs and one-third cup sugar; add the soaked gelatine; when cold add beaten whites. Mix well and stir in 2 cups whipped cream. Flavor with one-third cup wine or 1 teaspoon vanilla.

MISS MARY LAXTON.

CHARLOTTE RUSSE.

One pint sweetened cream, whites of 5 eggs whipped to very stiff froth. Whip them together gradually and fill a mould lined with cake. Flavor with wine or vanilla and serve with preserved ginger.

MRS. HOUGHTELING.

STRAWBERRY TRIFLE.

Fill a glass dish with sponge cake cut thin, moisten with sweet cream, cover with berries sprinkled lavishly with sugar; add another layer of cake and berries and pour over a rich, golden custard, using only the yolks of the eggs. Beat the whites to a stiff froth add sugar and berries and heap on the top.

MRS. HOUGHTELING.

STRAWBERRY CREAM.

Make a lemon jelly and when stiff place it in the bottom of a glass dish, on this heap a pint of whipped cream with the frothed whites of three eggs flavored with vanilla beaten into it. On the top place sugared strawberries.

MRS. HOUGHTELING.

SPANISH CREAM.

(From Hospital Diet Book.)

Three eggs, one-third box gelatine, one-third cup sugar, 1 pint milk. After soaking gelatine, dissolve it in hot milk, and steam on yolks of eggs and sugar, beaten together. When beginning to congeal, stir in beaten whites of eggs and flavor to taste.

MRS. N. W. GIRDWOOD.

ORANGE CREAM, (DELICIOUS.)

One-half box gelatine, 1 cup sugar, 5 oranges, 1 pint cream, 1 pint milk, yolks 5 eggs. Cover gelatine with cold water and soak 1 hour. Put milk on to heat, when boiling dissolve gelatine in it. Have yolks and sugar beaten together until light and strain milk into them. Wash the saucepan and return the mixture to it; stir it over the fire 2 minutes and turn it out to cool. When cold add the juice of the oranges, stirred through a sieve. Whip the cream, and set the custard in a pan of cracked ice, and when it begins to congeal stir the whipped cream carefully into it, mixing thoroughly, and put in a cold place in a mould. Serve either plain or whipped cream with it.

MRS. N. W. GIRDWOOD.

BAVARIAN CREAM.

Whip 1 pint of cream to a stiff froth, then lay it on a sieve, boil a pint of milk, sweetened with 4 tablespoonsful sugar. Take off the fire and add $\frac{1}{2}$ box of Cox's gelatine, which has been soaked 1 hour in a warm place; when slightly cool stir in the yolks of 4 well beaten eggs. When it is quite cool and begins to thicken stir without ceasing until very smooth; add to this two cans of pineapple cut in small pieces; now stir all into the custard and flavor with vanilla.

MISS E. E. MEARES.

PUDDINGS.

Puddings, my friend, do a mission fulfil,
 They add to the dinner, and also the bill.
 They cause men to wish, with what ardor they may
 That the meal which foretells them, came three times a day.

CANDY PUDDING.

Two pounds almonds blanched and split, 1 pound raisins,

seeded, 2 pounds of figs, cut size of almonds, $\frac{1}{4}$ pound of citron chopped in bits. Teacup of sweet cream. Butter size of an egg. Teaspoon of vanilla. Mix sugar with little water as if mixing starch. Add butter, cream and vanilla. Boil until it begins to thicken, then put in fruit, stir until almonds brown or look brown from sugar (25 minutes). Pour into a napkin or cloth and roll up as if for a boiled pudding and when cold cut in slices.

MRS. H. P. ANDERSEN.

SCOTCH PUDDING.

One-half pound flour, $\frac{1}{2}$ pound brown sugar, $\frac{1}{2}$ pound Irish potatoes, $\frac{1}{2}$ pound currants, $\frac{1}{2}$ pound suet, $\frac{1}{4}$ pound carrots, spice and nutmeg. Boil vegetables and mash with salt. Chop suet fine. Mix all together and boil 4 hours.

MRS. H. P. ANDERSEN.

EVE'S PUDDING.

Six apples, well chopped, 1 cup grated bread, 1 cup suet chopped fine, 1 cup raisins chopped fine, 1 cup currants chopped fine, 6 eggs, 1 wineglass of brandy, $\frac{1}{2}$ nutmeg, and a little mace. A little salt. Boil 3 hours, and serve with wine sauce.

MISS CHAMPION.

RUTH PUDDING.

One cup molasses, 1 egg, 1 cup sweet milk, flour enough to make a batter the consistency of ginger-bread, $1\frac{1}{2}$ teaspoons baking powder, raisins, cloves and cinnamon, little salt. Steam three hours, serve hot with sauce.

MRS. ARTHUR M. FIELD.

ORANGE PUDDING.

Cut 4 oranges into bits about an inch square. Place in bowl. Make a plain corn starch of 1 quart water, 1 cup of sugar, juice of a lemon, take 1 cupful of water from the quart to dissolve 2 tablespoons of starch in. When cool pour over the oranges, (over which sugar has been sprinkled). Grated cocoanut or whipped cream can be used on top. This is good.

MRS. J. A. LEE.

LEMON PUDDING.

One pint of milk, 1 cup of bread crumbs, 2 eggs, quarter of

a cup of butter, $\frac{1}{2}$ cup white sugar, 1 large lemon, all the juice and $\frac{1}{2}$ grated rind. Soak bread in the milk, add beaten yolks and sugar and butter creamed, also the lemon. Bake in a buttered dish until firm and slightly brown. Draw to the door of the oven and cover the pudding with a meringue of the whites and three tablespoons of powdered sugar and a little lemon juice. Brown slightly and eat either hot or cold.

MRS. CHAS. A. MOORE.

STRAWBERRY PUDDING.

Beat 4 egg yolks with 4 tablespoons of sugar, add the juice of a cup of berries and a little hot water and simmer till it thickens. When partly cool stir in the whites of the eggs beaten stiff with a little sugar. Add 1 quart of very ripe berries. Serve cold with a hard sauce of $\frac{1}{2}$ cup of butter and 1 cup sugar creamed and piled on the top.

MRS. HOUGHTELING.

CHOCOLATE PUDDING.

One-fourth box gelatine dissolved in $\frac{1}{4}$ cup cold water. Melt 1 square of chocolate in 1 pint milk, remove from fire, add one-third cup of sugar, the gelatine, and 1 teaspoon vanilla. Strain when begins to thicken, add the beaten whites of 3 eggs, mix well. Serve cold with whipped cream.

M. P. LAXTON.

QUACKENBOSS PUDDING.

Eight soda crackers put in bowl with 4 cups water; add 3 cups brown sugar and juice of 2 lemons, grated rind of one. Let this stand all night or 4 hours at least. Mix well and bake 1 hour. Eat cold with cream.

MISS F. L. PATTON.

PRUNE DUFF PUDDING.

Beat the whites of 6 eggs to a stiff froth. One-half cup of sugar and 1 tumblerful of chopped prunes. Flour with vanilla and serve with whipped cream. Bake 20 minutes in moderate oven not too rapidly.

MRS. MOALE.

WOODFORD PUDDING WITH SAUCE.

Three eggs, 1 teacupful sugar, $\frac{1}{2}$ teacupful butter, 1 teacupful flour, 1 teacupful jam, black or raspberry the best; 1 teaspoonful of soda, dissolved in 3 teaspoonfuls of sour or buttermilk; cinnamon and nutmeg to taste. Mix all well together and bake in a pudding pan. Do not bake too rapidly and in a moderate oven.

MRS. MOALE.

A POUND PLUM PUDDING.

Ingredients: One pound of suet, 1 pound currants, 1 pound stoned raisins, 8 eggs, $\frac{1}{2}$ grated nutmeg, 2 ounces of candied peel sliced, 1 teaspoonful of ground ginger, $\frac{1}{2}$ pound of bread crumbs, $\frac{1}{2}$ pound of flour, $\frac{1}{2}$ pint of milk. Chop the suet finely; mix with the dry ingredients; stir these well together, and add the well beaten eggs and milk. Beat the mixture well, and should the above proportion of milk not be found sufficient to make it of the proper consistency a little more should be added. Press the pudding into a mould, tie it with a floured cloth, and boil 5 hours or rather longer. Serve with brandy sauce or hard sauce.

MRS. J. EVANS BROWN.

COCOANUT PUDDING.

One quart of milk, $\frac{1}{4}$ of a loaf of bread soaked in the milk, 6 eggs, 7 heaped up tablespoonsful of sugar, 2 tablespoons of butter, 1 grated cocoanut, grated nutmeg or vanilla flavoring to taste. Bake this in a pudding dish.

MISS JULIA TENNENT.

DELMONICO PUDDING.

Five eggs, 1 quart milk, 6 tablespoonsfuls sugar, 2 tablespoonsfuls corn starch. Put your milk to boil in a "double boiler" if you have it. Beat the yolks of the eggs with the sugar and add the cornstarch, mixed in a little cold milk. Just as the milk boils stir the mixture into it and continue stirring until it thickens. Flour with vanilla after returning from the fire. Heap on the top of your dish the whites of the eggs, beaten light, with a little sugar and vanilla added.

MISS M. W. PULLIAM.

PRUNE PUDDING.

Whites of 3 eggs, 1 pint of prunes, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ pint

cream. Stew the prunes until very soft. Strain through colander, sweeten with sugar. Beat the whites of egg to a stiff froth and add to prune paste; bake in oven for 15 minutes; when cold cover with whipped cream.

MRS. WM. BLOOD.

SNOW PUDDING.

Pour 1 pint of boiling water over $\frac{1}{2}$ box of gelatine, add juice of one lemon, $1\frac{1}{2}$ cups of sugar; strain and add whites of 3 eggs beaten to a stiff froth. Beat well 15 minutes then pour in mould; make a custard and when the snow is firm turn out in dish with custard around.

MRS. WM. BLOOD.

ORANGE PUDDING.

Six oranges, 1 quart of milk, five eggs, 1 teaspoonful flour. Reserve whites of 3 eggs for frosting; peel, core, and pit the oranges, put in pudding dish and sprinkle with sugar. Let milk come to a boil then stir in flour mixed with some of the milk, then eggs beaten well. When cool sweeten to taste and when very cold pour over the oranges. Beat whites stiff and pour over pudding with a little sugar. Brown in oven.

MRS. WM. BLOOD.

PEACH PUDDING OR MARMALADE.

Two tablespoons butter, 2 tablespoons sugar, 1 cup of flour, 1 cup of milk, 1 can of peaches, 1 teaspoon of salt, 2 eggs, 1 teaspoon baking powder. Whip the whites stiff, beat and add yolks, mix other ingredients together and add beaten eggs last. Pour all over the scalded peaches and brown in a hot oven. Use juice sweetened as sauce.

MRS. WM. BLOOD.

SUET PUDDING.

One cup chopped raisins, 2 cups chopped suet, 1 cup currants, 1 cup sweet milk, two-thirds cup molasses, 4 cups flour, 1 teaspoon soda. Put in well greased mould and steam 2 hours.

MISS BUXTON.

APPLE PUDDING.

Make a batter of 1 pint milk, 2 eggs, 2 tablespoons flour, 4 of

sugar, a little salt and nutmeg. Beat together and pour on 3 good sized apples, stewed. Bake a light brown, have apples hot.

MISS BUXTON.

BAKED RICE PUDDING.

One-half cup rice, 1 quart milk, $\frac{1}{2}$ cup sugar, 1 saltspoon salt. Mash rice, add milk, sugar and salt. Bake slowly two or three hours, serve cold or hot.

MISS BUXTON.

RICE MERINGUE PUDDING.

Put a scant teacupful of rice to a generous pint of water. When the water is boiled out add 1 pint milk, a piece of butter the size of an egg. Beat the yolks of four eggs with $\frac{1}{2}$ teacup sugar, add the rind of 1 lemon and mix with the rice. Butter a dish, pour in the mixture and bake lightly. Beat the whites of the eggs with 1 teacup powdered sugar and juice of the lemon. Spread pudding when set and brown lightly.

MISS ELLEN B. PENNIMAN.

SWEET POTATO PUDDING.

Boil $1\frac{1}{2}$ pounds sweet potatoes until very tender. Add $\frac{1}{2}$ pound butter and rub through a sieve. Then add a small cupful milk, six eggs beaten separately and $1\frac{1}{2}$ cups sugar. Beat all together and add a little salt, the juice and rind of a lemon, nutmeg and $\frac{1}{2}$ wineglass brandy. Bake either in buttered dish or in paste.

MISS ELLEN B. PENNIMAN.

CHOCOLATE PUDDING.

One-half cake chocolate grated, $\frac{1}{2}$ pint cracker crumbs, 1 pint boiling milk, $\frac{1}{2}$ cup sugar, piece of butter size of an egg, whites of 6 eggs beaten light with a pinch of salt. Mix well and boil in pudding mould for three-fourths hour. This pudding can also be baked until set and then spread a meringue on top.

Sauce.

Beat the yolks of 6 eggs, add $\frac{1}{2}$ cup sugar, nearly a tumbler of sherry. Put on fire and stir until almost boiling, then cool.

MRS. CHARLES F. PENNIMAN.

PLUM PUDDING.

One and one-fourth pounds raisins seeded, $1\frac{1}{4}$ pounds citron

chopped, $1\frac{1}{4}$ pounds currants, $1\frac{1}{4}$ pounds suet chopped, $\frac{1}{2}$ pound brown sugar, 1 gill brandy added last, 1 nutmeg, juice 2 lemons, 1 quart new milk poured over a good sized sponge cake (stale), 10 eggs. Roll the fruit in flour. Scald a thick cloth, flour it well, put the pudding into it, tie securely and drop it into a pot of rapidly boiling water and keep it boiling rapidly 4 hours.

Sauce.

Cream together $\frac{1}{2}$ pound butter and 1 pound brown sugar; beat in 2 eggs, the juice and rind of 2 lemons, juice and rind of 1 orange, 1 nutmeg. Simmer until thick and add 1 gill brandy and 1 piece each of candied orange and lemon peel.

MRS. CHARLES F. PENNIMAN.

GELATINE PUDDING.

One box gelatine dissolved in milk, 2 quarts milk, six eggs, half cup of sugar. Beat the yolks well, add the sugar. When the milk is at the scalding point stir in slowly the eggs and sugar. Beat the whites to a stiff froth and add two tablespoons pulverized sugar. Take off the fire and stir in the whites. When cool put on the ice. It will be quite solid the next day. Eat with whipped or rich cream.

ENGLAND PLUM PUDDING, UNRIVALLED.

Ingredients: One and one-half pounds of muscatel raisins, one and three-fourth pounds of currants, 1 pound sultana raisins, 2 pounds finest mois sugar, 2 pounds bread crumbs, 16 eggs, 2 pounds of finely chopped suet, 6 ounces of mixed candied peel, the rind of 2 lemons, 1 ounce of ground nutmeg, 1 ounce ground cinnamon, $\frac{1}{2}$ ounce of powdered bitter almonds, $\frac{1}{4}$ pint of brandy. Stone and cut the raisins, but do not chop them; wash and dry the currants, and cut the candied peel into thin slices. Mix all the dry ingredients well together, and moisten with the eggs, which should be well beaten and moisten with the eggs, which should be well beaten and strained, to the pudding; stir in the brandy, and, when all is thoroughly mixed well, butter and flour a stout new pudding cloth; put in the pudding, tie it down very tightly and closely, boil from 6 to 8 hours, serve with brandy or hard sauce. A few sweet almonds, blanched and cut into strips,

and stick on the pudding, ornament it very prettily. This quantity may be divided and boiled in buttered moulds. For small families this is the most desirable way, as the above will be found to make a pudding of rather large dimensions. This pudding will be improved by allowing the dry ingredients to remain all night, before mixing the eggs and brandy.

MRS. J. EVANS BROWN.

CAKE.

If you would make a good cake
Let patience fill a measure full.
Deal muscle with unsparing hand
And strew through all many a grain of common sense.

SPONGE CAKE.

One dozen fresh eggs, weight of 8 in sugar, 6 in flour, 1 lemon grated, rind and juice.

MISS E. E. MEARES.

CUP CAKE.

One-half cup of butter, 2 cups of sugar, 1 cup of sweet milk, 3 cups of flour, 3 eggs, $1\frac{1}{2}$ teaspoons of baking powder, 1 lemon.

MISS E. E. MEARES.

MARSHMALLOW CAKE.

Make rich sponge cake in loaf. Take out center and fill with whipped cream, stale marshmallows cut in bits and chopped English walnuts.

MISS E. E. MEARES.

GINGER CAKE.

One and one-half pints of flour, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, $1\frac{1}{2}$ cups sugar, 1 cup of molasses, 1 cup milk, 3 eggs, 1 teaspoon of soda, 2 tablespoons of ginger.

MISS E. E. MEARES.

STRAWBERRY SHORT CAKE.

One pint flour, 1 cup milk, 4 tablespoons butter, 2 tablespoons of sugar, 1 teaspoon baking powder. Make of this two short cakes; bake in a quick oven. Mash 1 quart berries with 1 cup of sugar, split in two and put half in each.

MISS E. E. MEARES.



SALLY WHITE CAKE.

One pound flour, $1\frac{1}{4}$ pounds sugar, 1 pound butter, 12 eggs, 2 cocoanuts grated, 2 pounds citron cut as for fruit cake, 1 pound blanched almonds, 1 nutmeg, 1 tablespoon mixed mace and cinnamon, 1 wineglass of brandy, the same of wine.

MISS E. E. MEARES.

CARAMEL CAKE.

$2\frac{1}{2}$ cups of sugar, 1 cup of butter creamed together, 1 teaspoon of vanilla, $\frac{1}{2}$ cup of milk. In other $\frac{1}{2}$ cup of milk, put 2 heaping teaspoons of baking powder and stir, then 2 cups of flour. Beat the whites of 11 eggs and put half into cake, then 2 more cups of flour and the rest of whites.

MISS E. E. MEARES.

SAND TARTS.

Ten ounces butter, 1 pound flour, 1 pound sugar, 2 eggs, $\frac{1}{4}$ pound shelled almonds. Use yellows to mix dough, reserve the whites to coat cakes. Make like very thin cookies, put two or three almonds on each tart and sprinkle with cinnamon and sugar and bake delicate brown.

EMMA SANFORD.

PLUNKETTS.

Six eggs, 1 cup of butter, 2 cups of sugar, $\frac{1}{2}$ cup of milk, rind and juice of 1 lemon, nutmeg and a little vanilla, 1 full cup of flour, 1 cup of cornstarch, 2 teaspoons of baking powder. Bake in little tins well greased.

MISS F. L. PATTON.

SAND TARTS.

Two cups of butter, 3 cups sugar, 5 cups flour. Work stiff, roll them and cut into shapes; wipe tops over with beaten egg; sprinkle on sugar and cinnamon, and nuts, pecans or hickorynuts. (Some kinds of flour will make a less quantity necessary.)

MISS CHAMPION.

SOFT ICING.

Strain the juice of a lemon; stir into it by degrees enough confectioner's sugar to make a stiff icing; spread on the loaf while it is warm with a knife dipped in cold water and leave it 3 hours in a cool place to dry.

MRS. HOUGHTELING.

FRUIT CAKE.

One pound flour, 1 pound sugar, $1\frac{1}{4}$ pounds butter, 12 eggs; wash and cream butter, then stir in sugar till light, beat yolks and add them; whip whites very stiff and add it and flour alternately; season with 2 nutmegs, 1 tablespoon cinnamon, scant teaspoon of cloves, dessert spoon of mace, $\frac{1}{2}$ tumbler of brandy, same of wine. Mix well, then add fruit, 3 pounds raisins, 2 pounds currants, 1 pound almonds. Leave about $\frac{1}{2}$ cup of flour in the tray to flour fruit.

MISS E. E. MEARES.

MARSHMALLOW CAKE.

Make a white cake, bake in jelly cake pans, $1\frac{1}{2}$ pounds of marshmallows. Ice cake as soon as done, then have marshmallows cut in two and spread them over each cake as you put them together, and spread over the top and put icing over the top after the marshmallows have been put on so as to have it look smooth.

MARIA S. BROWN.

SUGAR CAKES.

One and one-half pounds sugar, 1 pound of butter, 6 eggs beaten separately, $\frac{1}{2}$ cup of rose water, nutmeg, 1 teaspoon of soda, 1 teaspoon of cream of tartar, 1 cup of milk, grated lemon, wine glass of brandy. Drop from spoon and put a pinch of sugar on each cake.

CHOCOLATE CAKE.

Five eggs, $2\frac{1}{2}$ cups of flour, 2 cups of sugar, 1 cup of butter, 1 cup of milk, 2 teaspoons baking powder, $\frac{1}{2}$ cake grated chocolate.

Filling.

One-half cake chocolate, 1 pound sugar, 1 teacup of milk, butter size of walnut, flour with vanilla.

BEST SPONGE CAKE.

The weight of 9 eggs in sugar, the weight of 5 in flour, 1 lemon, rind and squeeze juice over it and leave standing while eggs are beaten separately. Mix yolks and sugar and lemon together until very light, add the whites, then mix in the sifted flour very lightly. Bake quickly.

MISS F. L. PATTON.

CAMP COLUMBIA CAKE.

One cup of butter and 2 of sugar, creamed together, add beaten yolks of 4 eggs and 1 teaspoon powdered cinnamon; next add the beaten whites of 4 eggs, 1 cup of cream and 3 cups of sifted flour and 1 teaspoon baking powder; stir in 1 pound English walnuts, chopped fine. Bake in flat pans, ice and cut in squares.

MISS F. L. PATTON.

WHITE FRUIT CAKE.

One pound flour, three-fourths pound granulated sugar, $\frac{1}{2}$ pound butter, whites of 12 eggs, 1 pound citron, 1 large cocoanut grated, 1 teaspoon cinnamon, 1 lemon, 1 teaspoon baking powder. Grate rind of lemon and squeeze juice over it and let stand while you beat the eggs. Mix sugar, butter, lemon juice and cream together, add eggs, the flour with baking powder sifted in. Flour well the citron and cocoanut and put in last. Half a pound of chopped almonds is sometimes an improvement as also a glass of sherry wine.

MISS F. L. PATTON.

SOFT GINGERBREAD.

One pint of thick milk, 1 pint molasses, 2 cups of sugar, 1 cup of butter, 3 eggs beaten separately, 1 tablespoon of soda, 1 tablespoon of ginger, 1 tablespoon of cinnamon, 1 nutmeg, 1 teaspoon cloves. Add flour according to judgment.

MISS F. L. PATTON.

GRANDMA'S CREAM CAKE.

Half cup of sugar. After breaking two eggs in a cup fill the cup with cream. Stir eggs, sugar and cream together, adding a pinch of salt. Add baking powder and two scant cups of flour sifted together. Flavor to taste.

MRS. ARMSTRONG.

CHOCOLATE CAKE.

One-half cup of butter, 3 eggs, $\frac{1}{2}$ cup of sugar, 6 tablespoons chocolate, 1 cup of cream, 2 teaspoons baking powder, 2 cups of flour, vanilla. Mix butter and sugar together, the yolks of the eggs well beaten add next, then add chocolate and a little salt,

baking powder to flour, then add flour and cream alternately. Last add whites of eggs that are beaten to a stiff froth. Bake in three layers as for jelly cake.

Filling.

One cup of sugar, 1 egg, 6 tablespoons of chocolate, $\frac{1}{2}$ teacup of cream, vanilla. Mix sugar and chocolate, break into it the egg and moisten with the cream; put on to stove to cook 5 minutes; spread quickly on cakes.

MISS F. L. PATTON.

SUGAR COOKIES.

One cup butter, 2 cups light brown sugar, 3 or 4 eggs according to size, 1 cup of buttermilk, a little soda. Have enough to make a soft batter and flavoring of nutmeg. Roll into thin sheet, sprinkle with granulated sugar and give one light roll with the pin before cutting. Bake in quick oven.

MRS. HOUGHTELING.

ALDERNEY CAKE.

One teacup brown sugar, 1 teacup butter, $\frac{1}{2}$ teacup sweet milk, a teaspoonful of soda stirred in, enough flour to make stiff, roll very thin, cut out and bake in quick oven.

MISS JULIA TENNENT.

COCOANUT CAKE.

One pound flour, three-fourths pound sugar, $\frac{1}{2}$ pound butter, whites of 10 eggs, yolks of 3, 5 tablespoons of grated chocolate mixed in with butter and sugar, grated rind and juice of 1 lemon, teaspoon baking powder sifted in flour.

MISS F. L. PATTON.

WASHINGTON CAKE.

One cup of butter, 2 cups powdered sugar, 3 cups of flour, 1 cup of milk, nutmeg, yolks of 8 eggs, 1 cup coarsely chopped raisins, 2 scant teaspoons of baking powder.

MRS. HOUGHTELING.

MARSHMALLOW CAKE.

Cream together 2 cups of sugar and 1 cup of butter, then add the beaten whites of six eggs, 1 cupful of milk, $3\frac{1}{2}$ cupfuls of

flour, to which has been added three level teaspoons of baking powder. Flavor with vanilla and bake in three large tins.

For filling: Put ten cents worth of marshmallows in a bowl and set in the top of the tin kettle to soften, put a teacupful of sugar in four tablespoons of water; let it boil till it threads from the spoon; have ready the white of an egg, beaten stiff; pour the boiled sugar over it and beat in the softened marshmallow; spread between the layers of cake and on top.

MISS C. MEARS.

IMPERIAL CAKE.

One pound sugar, 10 large eggs, nutmeg, 1 pound flour, 1 pound blanched almonds, three-fourths pound butter, 1 pound seeded raisins, $\frac{1}{2}$ pound citron in thin strips, glass of sherry, or a gill of brandy. This requires a full hour for baking.

MRS. HOUGHTLING.

CARAMEL CAKE.

Whites of 7 eggs, 1 cup of butter, 2 cups of white sugar, two-thirds of a cup of rich milk, 3 cups of flour, 1 tablespoonful of soda, 2 teaspoonfuls of cream of tartar. Bake in layers. Take three cups of New Orleans sugar, $1\frac{1}{2}$ cups of sweet cream, 3 level tablespoonfuls of butter. Cook to the thickness of candy and flavor with vanilla to suit the taste. When nearly cold spread on the cake.

MISS C. MEARS.

MAPLE SUGAR FROSTING FOR CAKE.

Use maple sugar, or maple syrup, dissolve the sugar and boil to a thick syrup, then boil the maple syrup till it is thick. For two cups of the syrup allow three whites of eggs; pour the thick syrup slowly in the whites beaten to a stiff froth and beat till nearly cold.

MISS C. MEARS.

WHITE SPONGE CAKE.

Mix 1 cup of flour with 1 rounding teaspoonful cream of tartar. Add 1 cup granulated sugar, and when well mixed together add the whites of 6 eggs which have been beaten stiff.

MRS. ARTHUR M. FIELD.

NEAPOLITAN CAKE.

Three cups flour with 1 teaspoon baking powder sifted in, 2 cups brown sugar and 1 of butter creamed together, 8 eggs beaten separately and stirred into butter and sugar; next put in 5 heaping tablespoons grated cocoanut, next put in the flour and $\frac{1}{2}$ cup sweet milk, then 1 pound raisins and $\frac{1}{2}$ pound chopped citron. Bake in jelly tins.

Make batter in same way of 1 cup butter, 2 of sugar, 3 of flour, whites of 8 eggs, $\frac{1}{2}$ cup sweet milk, 1 teaspoon baking powder, juice and grated rind of one lemon.

Bake in jelly tins. Pile one on another alternately dark and light, putting between this filling: Whites of 3 eggs, 4 tablespoons grated chocolate and enough powdered sugar to make a good icing.

MISS F. L. PATTON.

MOLASSES GINGERBREAD.

Beat 1 large egg thoroughly in cake bowl, add 1 cup N. O. molasses and 5 tablespoons of melted butter. Beat together thoroughly. Stir into $1\frac{1}{2}$ cups of flour, 1 heaping teaspoonful of cinnamon and a scant teaspoonful of ginger. Last add a large cup of hot water in which a little salt and a teaspoonful or soda has been dissolved. Pour into a square pan and bake 25 minutes.

MRS. HOUGHTELING.

SILVER CAKE.

The whites of 9 eggs, 2 cups sugar, 1 cup butter, three-fourths cup of sweet milk, 3 cups sifted flour, 2 teaspoons of Royal baking powder.

MRS. J. C. BUXTON.

FRUIT CAKE.

One pound powdered sugar, 1 pound butter, 1 pound flour, 10 eggs, 1 pound currants, well washed; 1 pound raisins, seeded and chopped; $\frac{1}{2}$ pound citron cut in slices, 1 tablespoonful cinnamon, $\frac{1}{2}$ teaspoon mace, 1 teaspoon cloves, 2 wine glasses brandy.

MISS BUXTON.

ALDERNEY CAKES.

One cup brown sugar, 1 cup butter, $\frac{1}{2}$ cup sweet milk, with

a teaspoonful of soda stirred in, nutmeg, enough flour to make stiff; roll out very thin, cut with cake cutter, and bake in a quick oven.

MISS JULIA TENNENT.

SOFT GINGERBREAD.

One pint molasses, 1 pint buttermilk, 3 eggs beaten separately, 1 cup butter, 2 cups sugar, 1 tablespoon soda dissolved in hot water, 1 tablespoon ground ginger, 1 tablespoon cloves, nutmeg, flour to make rather thin dough. This is enough for two meals.

MISS M. T. BROWN.

GINGER SNAPS.

One cup molasses, 1 cup brown sugar, $\frac{1}{2}$ cup lard, sugar molasses, and lard, with 2 tablespoonfuls ginger, 1 teaspoonful cinnamon, nutmeg, melted together, 1 teaspoonful soda dissolved in $\frac{1}{2}$ cup boiling water, flour enough to roll, and cut in small cakes. Very good.

MISS JULIA TENNENT.

WHITE FRUIT CAKE.

One and one-fourth pounds flour, $1\frac{1}{4}$ pounds sugar, $1\frac{1}{2}$ pounds butter, 16 eggs, 1 gill brandy, 2 nutmegs, $\frac{1}{2}$ ounce mace, $2\frac{1}{2}$ pounds citron, 2 pounds almonds, $2\frac{1}{2}$ pounds pecans, $1\frac{1}{2}$ pounds conserves (white and green, no cherries).

MISS ELLEN B. PENNIMAN.

LEMON JELLY CAKE.

One and one-half cups of sugar, $\frac{1}{2}$ cup of butter, 3 cups of sifted flour, 1 cup of sweet milk, 3 eggs and teaspoonful of baking powder.

Use for filling: One cup of sugar, 2 tablespoonsful of butter, 2 eggs and juice of 3 lemons; boil until thick as jelly and when cold spread between the layers.

CHOCOLATE FILLING.

Two cups of sugar, $\frac{1}{4}$ pound of chocolate, 1 tablespoon of vanilla, 3 eggs, whites; add when sugar and chocolate have boiled.

MRS. LOUISE SWAIN GRANT.

RIBBON CAKE.

Any cake batter preferred; bake two white layers, one rose color, then make a yellow cake batter. Bake one yellow layer and two black layers (use spice of chocolate for black layers), then put the layers together with a cocoanut icing.

MRS. LOUISE SWAIN GRANT.

NUT CAKE.

Eight eggs, whites; 1 cup of milk, 2 cups of sugar, $3\frac{1}{2}$ cups of flour, two-thirds cup of butter, 2 teaspoons of baking powder, 1 teaspoon of flavoring extract.

The filling: Four cups of sugar, 1 cup of cream or milk, $\frac{1}{2}$ cup of butter; cook until nearly as thick as candy, add one pound of chopped nuts.

MRS. LOUISE SWAIN GRANT.

HAMPTON GINGERBREAD.

One teacup of molasses, 1 of brown sugar, 3 of flour, 3 eggs, a tablespoonful of powdered ginger and a teaspoonful of soda. Rub the butter and sugar to a cream, beat the eggs light and add them; then stir in the molasses, ginger, flour, and lastly the soda dissolved in a little water or milk. Bake in a cake pan.

MISS JULIA TENNENT.

SPONGE CAKE.

One cup of sugar, 1 cup of flour, 3 eggs; nine eggs makes a large cake.

MRS. W. C. CARMICHAEL.

FILLING FOR CHOCOLATE CAKE.

One-half cake Baker's chocolate, 1 cup sugar (full), 1 yolk egg, 1 cup milk.

MRS. W. C. CARMICHAEL.

WHITE CAKE.

The whites of 14 eggs, 1 pound white sugar, $\frac{1}{2}$ pound flour, $\frac{1}{2}$ pound butter, essence of lemon.

MRS. W. C. CARMICHAEL.

BLACK CAKE.

Yolks of eight eggs, two cups of sugar, 1 cup of butter, 1 of

sour cream, 4 of flour, 1 teaspoon soda dissolved in sour cream or butter milk, nutmeg, mace, cinnamon, spice, lemon, raisins.

MRS. W. C. CARMICHAEL.

ALMOND CAKE.

Whites of 8 eggs well beaten, $3\frac{3}{4}$ cups sifted flour, $2\frac{1}{4}$ cups sugar, $\frac{3}{4}$ cup sweet milk, $\frac{3}{4}$ cup butter, 2 teaspoons cream of tartar and one of soda sifted in flour. Beat butter well and add 1 pound almonds, blanched and chopped. Bake in pound cake pans.

MRS. J. L. LAXTON.

CHOCOLATE CAKE.

Two ounces chocolate, $\frac{1}{2}$ cup butter, 2 cups flour, 4 eggs, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups sugar and 2 teaspoons baking powder. Dissolve chocolate in 4 tablespoons boiling water; cream butter, add sugar gradually, beating all the while; add yolks; beat well again, then milk, then chocolate and flour. Stir in beaten whites carefully, add baking powder and flour with vanilla. Bake in greased pan 45 minutes.

MRS. J. L. LAXTON.

SOFT GINGERBREAD.

One cup sugar, 1 cup black molasses, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 1 cup milk, 4 cups flour, 4 eggs, 2 tablespoons ginger, $\frac{1}{2}$ nutmeg, 1 teaspoon cinnamon, 1 small teaspoon soda dissolved in the milk. Beat molasses, butter, lard, sugar and spice to a cream. Beat in the yolks one at a time, the milk, the flour and lastly the whites. Bake in two loaves or small pans.

MISS ELLEN B. PENNIMAN.

CHOCOLATE CAKE.

One cup of butter, 4 eggs well beaten, $1\frac{1}{2}$ cups of sugar, 3 cups of flour, $1\frac{1}{2}$ cups of milk, 2 large teaspoons baking powder, 1 small teaspoon vanilla.

For filling: One cup of grated chocolate, 1 cup of sugar, $\frac{1}{2}$ cup of milk. Boil for about 5 minutes, when cool spread on cake.

MRS. BAXTER SHEMWELL.

COCOANUT CAKE.

Yolks of 6 eggs well beaten, 2 cups of powdered sugar, $\frac{3}{4}$ cup

of butter, 1 cup of sweet milk, $3\frac{1}{2}$ cups of flour, whites of four eggs well beaten. Bake in jelly pans.

For icing: Grate one cocoanut, beat whites of two eggs, and add one teacup powdered sugar; mix thoroughly with the grated cocoanut and spread between layers.

MRS. BAXTER SHEMWELL.

ORANGE CAKE.

Two-thirds cup of butter, 2 small cups of sugar, 2 teaspoons baking powder, 1 cup of milk, 3 small cups of flour, yolks of 5 eggs. Bake in jelly tins.

For filling: Whites of 3 eggs beaten to a stiff froth, the juice and grated peel of 1 orange, sugar to taste; spread between layers with white frosting on top.

MRS. BAXTER SHEMWELL.

DIXIE CAKE.

Five eggs, 2 cups sugar, $\frac{3}{4}$ of a cup of butter, 5 cups flour, 1 cup sour milk, 1 teaspoonful soda, 1 cup of blackberry jam. Flavor with cinnamon, spice and nutmeg. to be eaten with sauce.

MISS E. E. MEARES.

GINGER SNAPS.

One cup brown sugar, 1 cup butter, 1 cup molasses, a tablespoonful of ginger, 1 of soda, pinch of salt. Stir butter, sugar, and molasses together, heat until near boiling, dissolve soda in a little water, stir into the mixture. Into four cups of flour stir in the ginger and pinch of salt, then the hot molasses, roll thin and bake.

MISS E. E. MEARES.

FRUIT CAKE.

One pound of flour, 1 pound butter, 1 pound sugar, 6 pounds raisins, 3 pounds currants, 3 pounds citron, 1 teacup molasses, 12 eggs beaten thoroughly and separately, 1 teaspoon soda, $\frac{1}{2}$ pound candied orange peel, $\frac{1}{2}$ pound lemon peel, 1 ounce cinnamon, $\frac{1}{2}$ ounce cloves, $\frac{1}{2}$ ounce mace, 2 nutmegs, 2 gills brandy, 1 pound almonds bleached and cut fine, 1 pound pecans cut fine. Bake 4 or 5 hours. This will make a very large cake.

MISS ELLEN B. PENNIMAN.

“SISTERS” CAKE.

Five eggs, 4 cups flour, 1 cup butter, 2 cups sugar, 1 cup sweet milk, 2 teaspoons baking powder, flavor to taste. Bake in layers, measure flour after sifting, heat flour, cream butter and sugar; add beaten yolks, then whites of eggs, well beaten.

MISS FANNY BUXTON.

JELLIES.

TUTTI FRUTTI JELLY.

Put half a box of gelatine to soak in half a pint of cold water; dissolve in a pint of boiling water; add the juice of 3 lemons, $\frac{3}{4}$ of a pound of sugar and strain. When it begins to set, put a layer of sliced bananas, then a layer of jelly, next a layer of sliced oranges, another layer of jelly, a layer of peaches. The last layer should be jelly. The peaches can be canned or fresh according to the season of the year.

MRS. CHAS. A. MOORE.

RHUBARB JELLY.

Rhubarb boiled and strained through a colander. To 1 pint of this add a scant cup of sugar, also add $\frac{1}{4}$ of a pound package of gelatine. When nearly stiff add a quart of sweetened whipped cream.

MRS. MOODY.

COCOANUT JELLY.

To 10 pounds of fruit on the stem add 1 quart of cold water (after washing), and boil half an hour. Drain through double cheese-cloth tied over a stone jar. To every pint of juice allow 1 pound of granulated sugar and boil five minutes, then strain again into glasses. The drained currants may be boiled again with half the quantity of water, 20 minutes; drain and squeeze slightly, add sugar in same proportion as before and boil. This makes a less clear jelly but is very good.

MRS. HOUGHTLING.

LEMON JELLY FOR TART SHELLS.

Boil to a thick jelly 4 beaten eggs, the rind and juice of 3 lemons, 1 pound of sugar, $\frac{1}{4}$ pound butter.

MISS BUXTON.

PUNCHEON JELLY.

One-fourth box gelatine dissolved in $\frac{1}{4}$ cup cold water; add $\frac{1}{2}$ cup hot tea, $\frac{1}{4}$ cup sherry wine, one-third cup of sugar, $\frac{3}{4}$ cup cold water, juice of 1 lemon. Steam and set on ice.

MISS MARY LAXTON.

COFFEE JELLY.

Soak $\frac{1}{4}$ box gelatine in $\frac{1}{4}$ cup cold water, $\frac{1}{2}$ cup strong coffee, $\frac{1}{4}$ cup sugar, 1 cup cold water, 1 teaspoon vanilla. Pour hot coffee over gelatine, add other ingredients, strain and set on ice.

MISS MARY LAXTON.

ORANGE JELLY.

One-fourth box gelatine soaked in $\frac{1}{4}$ cup cold water, $\frac{3}{4}$ cup orange juice, one-third cup sugar, $\frac{1}{2}$ cup boiling water, juice of 1 lemon. Pour boiling water over gelatine, add other ingredients and strain.

RESTORATIVE JELLY.

One-half box gelatine soaked in $\frac{1}{2}$ cup cold water, 1 cup port wine, 1 tablespoon gum arabic, 2 tablespoons lemon juice, 3 tablespoons sugar, 4 cloves, 1 inch stick cinnamon. Mix all together and dissolve by setting bowl in pan of hot water on stove; strain and set on ice till congealed. Cut in blocks.

M. P. LAXTON.

FRUIT JELLY.

Three quarters of a box of Cox's gelatine, 3 lemons, 3 bananas, 4 oranges and a grated pineapple or white California cherries. Dissolve the gelatine, let it get cold, peel and slice bananas quite thin; take only the pulp and juice of lemons and oranges, add grated pineapple or cherries if you wish. Put a layer of each until the mould is full. Set on ice. When stiff serve with whipped cream.

MRS. ARTHUR M. FIELD.

WINE JELLY.

Dissolve 1 pound granulated sugar in a bowl with 1 pint hot water; when cold add 2 ounce package Cooper's gelatine and let stand 1 hour. Add 2 pints boiling water, and when thoroughly mixed add 1 wineglass of wine to which has been added a tablespoonful of brandy, the juice of two lemons and 1 orange. Strain

through flannel, put in mould and place on ice to cool. Make the day before using.

MRS. ARTHUR M. FIELD.

PLUM MOULD.

Soak $\frac{3}{4}$ pound French plums, (the best prunes are so called), in $\frac{1}{2}$ a pint of cold water for an hour or so. Add 5 ounces white sugar to it. Soak $\frac{1}{2}$ an ounce gelatine in $\frac{1}{4}$ pint of cold water, also for an hour. Mix all together and boil 5 minutes, stirring all the time. Stone the plums before weighing or soaking. The plum water and gelatine water goes in also. Boil 5 minutes, after it has come to a boil, serve with plenty of cream.

MRS. CHAS. A. MOORE.

CONFECTIONERY.

CREAM CANDY.

Four sups of white sugar, water enough to moisten the sugar, butter the size of an egg, two tablespoonsful of vinegar. Let cook till a thick syrup, and begins to string, then pour into deep dishes and let it cool so you can put your fingers in it. Then stir it until it becomes hard enough to mould with your hands, then knead it and then make it out with nuts. When you begin stirring the candy put in a little vanilla.

CHOCOLATE CANDY.

Three pounds brown sugar, enough milk to moisten the sugar, $\frac{1}{2}$ cup of chocolate, grated, $\frac{1}{2}$ cup butter, and a little vanilla. Let it cook till it is a little hard in water, then take it off and beat very fast, till it is very thick and then pour it out in pans to cool, then cut in blocks.

CARAMELS.

One-fourth pound of grated chocolate, 1 pound of granulated sugar, one-eighth pound of butter, 1 cup of milk; cook until by running the spoon through you can see a little of the bottom; add a teaspoonful of vanilla, remove from the fire and beat until very stiff.

NUT CARAMELS.

One cup sugar, $\frac{1}{2}$ cup of water, $\frac{1}{2}$ cup of nuts; cook until it

hairs, then stir until it sugars, then put on a board, roll out and cut into squares.

MISS MAY MCGONINGLE.

HICKORYNUT OR PECAN CANDY.

Two cupfuls sugar, $\frac{1}{2}$ cup water. Boil until thick; or until it will brittle when dropped into cold water. Add the grated rind of 1 lemon and stir in one cupful of nut meats. Pour into a pan and when cold cut into squares.

MISS CHAMPION.

CREAM WALNUTS.

The white of 1 egg, with an equal quantity of water. Stir in enough XXXX sugar to make a paste; knead like bread, on a marble slab. The grated rind of one orange should be added before thick enough to knead. Take small pieces of the paste, roll into balls, and flatten, pressing halves of English walnuts on each side. The same paste makes filling for figs or dates.

MISS CHAMPION.

BEVERAGES.

FRUIT PUNCH.

One-half dozen lemons, juice of 1 orange, 1 pint of unfermented grape juice, slices of oranges or whole strawberries, 3 pints of water and sugar to taste. Serve with cracked ice.

MISS F. L. PATTON.

THIBETAN TEA.

Boil a teacupful of tea in a pint of water ten minutes, adding a heaping dessertspoon of soda; put this infusion into churn with 1 pound of goat's butter and a tablespoon of salt. Churn until thick as cream. Vouched for by Mrs. Isabella Bird Bishop as drank by the "quality" of Thibet and thought to be a delicacy.

MRS. HOUGHTELING.

MARYLAND EGG-NOG.

Twelve eggs, 1 quart cream, 8 tablespoonsful pulverized sugar, 1 pint whiskey or brandy, $\frac{1}{2}$ pint Jamaica rum, $\frac{1}{2}$ nutmeg grated. Beat up the yolks with sugar for half an hour, add to these the

liquor and nutmeg. Beat up the whites of 8 of the eggs, add a little sugar and put half in the mixture, after adding the cream very slowly. Put the other half of whites on top. This keeps for days and improves with time.

MRS. JAMES G. MARTIN.

BLACKBERRY WINE.

Three quarts of juice to 1 quart water. When mixed add $3\frac{1}{2}$ pounds sugar. Clarify with a teaspoonful of cream of tartar, stirred in white of 1 egg, well beaten. Skim the wine every day. After 10 days strain and bottle. Fine.

MISS BUXTON.

BLACKBERRY CORDIAL.

To 2 quarts of juice add 1 pound sugar, $\frac{1}{2}$ ounce nutmeg, $\frac{1}{2}$ ounce pulverized cinnamon, $\frac{1}{4}$ ounce cloves, $\frac{1}{4}$ allspice. Boil all together a few minutes; when cold, add 1 pint best brandy.

MISS BUXTON.

TEA PUNCH.

Three pints sherry, 1 dozen lemons, 3 pounds sugar, 1 cup green tea, 12 cups water. Pare lemons very thin and pour the boiling tea over the rinds. Squeeze lemons over the sugar and add to the tea when cold. Add water and sherry and serve with crushed ice.

MISS ELLEN B. PENNIMAN.

EGG-NOG.

Beat the yolks of 12 eggs with $1\frac{1}{2}$ cups of sugar until very, very light. Pour in gradually $\frac{1}{2}$ pint French brandy, $\frac{1}{2}$ pint Jamaica rum, 2 sherry glasses maraschino and a little nutmeg. Add 2 quarts of cream, whipped very stiff. Beat the whites of the eggs with a little powdered sugar until very light. Stir half into the nogg and heap the rest on the top of the bowl with a sprinkling of nutmeg.

MISS ELLEN B. PENNIMAN.

BLACKBERRY CORDIAL.

One quart juice, 1 pound sugar, $\frac{1}{2}$ ounce grated nutmeg, $\frac{1}{2}$ ounce cinnamon, $\frac{1}{4}$ ounce allspice, $\frac{1}{4}$ ounce cloves, 1 pint brandy. Boil all the ingredients but the brandy for 15 minutes, skim-

ming carefully. Add brandy and set away to cool. When cold strain and bottle, sealing the corks. Put the spices in a bag.

MISS ELLEN B. PENNIMAN.

STRAWBERRY ACID.

Put 12 pounds of fruit into a jar and cover with two quarts of water, acidulated with 5 ounces of tartaric acid, let it stand 48 hours; then strain, and to each pint of clear juice add $1\frac{1}{2}$ pints whole to be a cold process.

of sugar; stir until dissolved; bottle and cork tightly. The

MRS. W. C. CARMICHAEL.

KOUMISS.

One quart fresh, warm milk, 2 tablespoons sugar, one-eighth cake yeast. Dissolve yeast and sugar in a little of the milk, mix all together, and bottle immediately, in strong, air tight bottles. Keep in warm place over night then put on ice. Ready for use in 3 days.

MRS. N. W. GIRDWOOD.

MARSHMALLOW PASTE.

Soak $\frac{1}{2}$ pound gum arabic in a pint of water, until soft; add 1 pound confectioner's sugar and stir all together (in a double boiler) until thick and white. Try in water as soon as it thickens: if it foams a firm, but not hard ball it is done. Remove from the fire and if you wish inflated or spongy paste beat the whites of two eggs and stir gradually in the paste. Flavor with orange flower; pour into a pan covered with corn-starch, when cool cut into squares; pack away in confectioner's sugar until wanted. It will dry and harden in a few days.

MISS CHAMPION.

CHOCOLATE CANDY.

Three pounds brown sugar, enough milk to moisten the sugar, $\frac{1}{2}$ cake of chocolate, grated, $\frac{1}{2}$ cup of butter, and a little vanilla. Let it cook till it is a little hard in water, then take it off and beat very fast, till it is very thick, and then pour it out in pans to cool, then cut in blocks.

CARAMEL.

One and one-fourth pounds white sugar, $\frac{1}{2}$ cake Baker's chocolate, 1 cup milk, butter size of an egg, teaspoon vanilla. Melt chocolate, sugar and butter together, then add milk. Boil until thick, about 20 minutes. Add vanilla as you remove the saucepan from the fire. Pour into buttered plates.

MISS ELLEN B. PENNIMAN.

EVERTON TAFFY.

One-half pound sugar, 2 cups boiling water, $\frac{1}{4}$ cup vinegar. When almost hard (after trying in water) add piece of butter size of an egg and flavor with vanilla.

MRS. CHARLES F. PENNIMAN.

CARAMEL.

Four cups brown sugar, 1 cup milk, 1 cup butter. Cook slowly until when put in cold water it pulls. Stir while cooking; when done add 2 teaspoons vanilla.

MISS ELLEN B. PENNIMAN.

CANDIED NUTS.

One pound granulated sugar, $\frac{1}{2}$ cup cold water, 1 tablespoon white vinegar, teaspoon vanilla. Boil until it hardens in water. This will candy about one pound of nuts. Dip the nuts in the candy quickly.

MISS ELLEN B. PENNIMAN.

STUFFED DATES.

Take the pit from the date and fill the hole with finely chipped English walnut meat; soak in wine and sift fine sugar over them.

MRS. HOUGHTELING.

MISCELLANEOUS.

BRINE FOR BUTTER.

Two quarts salt, 1 ounce white sugar, 1 ounce saltpeter, powdered and mixed. Work well into 1 pound of butter 1 ounce of this mixture. Pack and cover tightly. Butter must be well mashed first. Will keep a year.

MISS F. L. PATTON.

MADE MUSTARD.

Two even tablespoonfuls dry mustard, 1 teaspoonful salt, 1 teaspoonful white sugar, $\frac{1}{2}$ teaspoonful pepper, 1 teaspoonful olive oil. Add vinegar gradually, and beat until like cake batter, then beat 5 minutes cooked together. This will keep for weeks.

MISS CHAMPION.

JAPANESE CLEANING FLUID.

Four ounces ammonia, 4 ounces white castile soap (shaved), 2 ounces sulph. ether, 2 ounces alcohol, 2 ounces glycerine. Dissolve the soap in 1 quart of water over the fire; add 5 quarts water, and when cold put in the above ingredients. Tightly corked in bottles the fluid will keep any length of time. If too soapy when used, add a little water.

MISS CHAMPION.

FLOOR OR FURNITURE POLISH.

One pint raw linseed oil, 3 pints spirits of turpentine, 2 tablespoonfuls alcohol, 2 tablespoonfuls strong vinegar. Mix in order given, and shake thoroughly before using. Apply with cotton flannel.

TO REMOVE MILDEW STAINS.

One quart of boiling water poured over 2 tablespoonfuls chloride of lime. Strain and pour over the mildewed article, and cover it close for 10 or 15 minutes; lay the article on the grass and bleach for one or two hours. Then rinse thoroughly and if stain not removed repeat the operation.

MISS CHAMPION.

GENERAL HINTS.

When not dissolved in hot water, always sift soda through a fine sieve.

Sugar for fried cakes should always be dissolved in the milk to prevent the cake from absorbing the lard when frying.

To prevent photographs curling: Three ounces glycerine, 4 ounces alcohol, 1 ounce soft water. Dip the photographs lightly in this and dry between blotters.

MISS CHAMPION.

WHITEWASH FROM "COUNTRY HOMES" THAT WILL NOT RUB OFF.

Fill a barrel about half full of water, put in 1 bushel unslicked lime. When slacked, add more water, wrain through a fine sieve and add 10 pounds Spanish whiting, 17 pounds salt, and 12 pounds brown sugar.

MRS. N. W. GIRDWOOD.

SUGGESTIONS FOR DECORATION AND GARNITURE.

In strawberry time a pretty effect is by laying a red carnation beside each plate. Fill a low basket with strawberry leaves and berries for a center piece, and at the corners have crystal dishes heaped with berries lightly powdered with sugar.

Berries of the largest size can be served in Chinese saucers putting the cap in the center filled with sugar.

Another dainty device is to prepare an ice case, filling the hollow with the following mixture: To the juice of half a lemon add a cup of berries and rub through a sieve. Whip a pint of thick sweetened cream to a stiff froth, adding the fruit pulp gradually. Pile on this a quart of berries and cover carelessly with vines and strawberries. If cracks come in the ice block while hollowing the cave, tuck berries on the stem and sprays of the vine in them.

MRS. HOUGHTELING.

GREEN DECORATION.

For a housekeeper who owns green and white china the spring luncheon can be made a beautiful affair. Have for a centre piece a square of lace over green silk or satin. On it place a low basket enamelled in green and filled with damp moss, arrange in it loosely great masses of white lilacs with some of their tender green foliage. At each place have a bunch of white violets with tiny ferns or a spray of smilax. Carry out the spring color by a menu having a touch of green in every dish. Grape fruit on lettuce leaves as a salad, lamb chops on a bed of watercress, the fish course served in moulds with the edges coated with white of egg and dusted with finely powdered parsley. Pistachio, russe and strawberry confections for dessert.

Nothing is better for adding color to the garnishing of dishes than hard boiled eggs. Chop the whites separately and rub the yolks through a wire sieve to form a feathery powder. Chopped beets give you red, carrots a fine orange, parsley a brilliant green, and lobster coral washed, dried and powdered a beautiful pink. The decorative value of thin slices of tomato alternating with Saratoga potatoes is of special use in meat courses. In making cream sauce, a pretty pink or red can be obtained by vegetable coloring matter, or a few drops of cochineal, or instead of chopped parsley, use sprigs of it on top of timbales or other moulds of fish or eggs.

MRS. HOUGHTELING.

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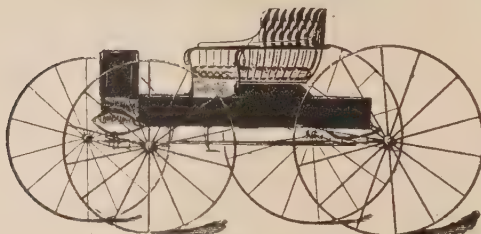
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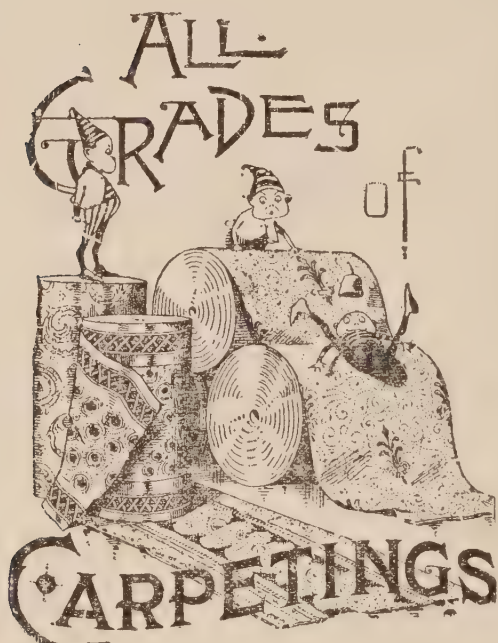
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